LOIPART

Roasting and baking ovens, EBST

Model EBSTIIIM44

- STAINLESS STEEL EXTERIOR
- SOPHISTICATED HEAT CONTROL
- FULL RANGE OF EXTRAS
- OPTIONAL PROVER SECTION
- 10 MODELS
- FOUR SIZES

This roasting and baking oven comes with one, two or three oven sections, five of which include a lower open GN 2/1 cabinet. An one or two section oven with a fermentation cabinet are also available.
Each oven section has individually upper and lower thermostat regulated heating adjustable from 50° C to 300° C. The temperature of the fermentation cabinet is adjustable from 30° C to 140° C.
The flanged marine legs can be removed if installation on foundation is required.
One enamelled baking plate GN 2/1 and one nickel-plated roasting grid is included with each oven section.
For further specifications and optional extras, please see overleaf.

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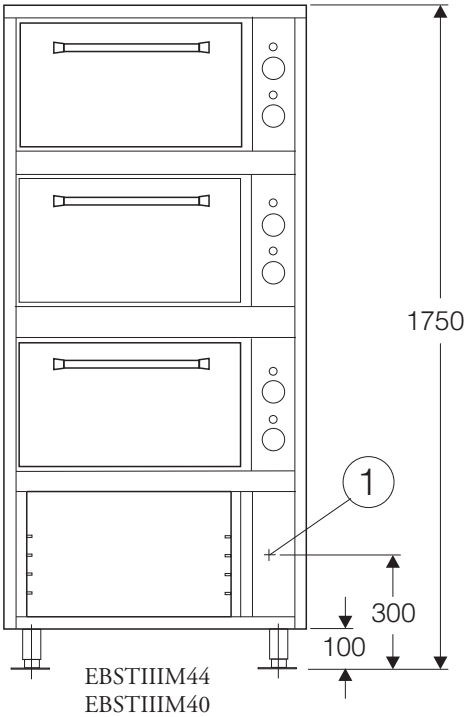
Exclusive Sales of
Electrolux *Marine Equipment*

3-200
DOC. NO. 3-200L
EDITION 11 07.11

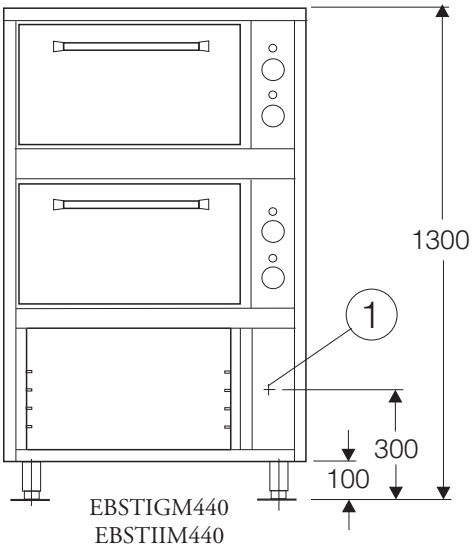
ROASTING AND BAKING OVENS, EBST

Scale 1:20
Dimensions mm

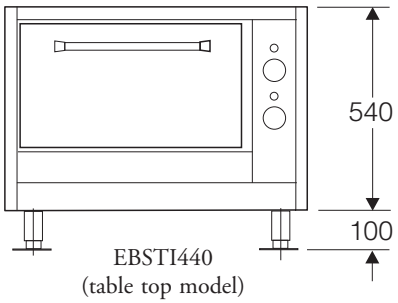


EBSTIIIM44
EBSTIIIM40
EBSTIIGM44

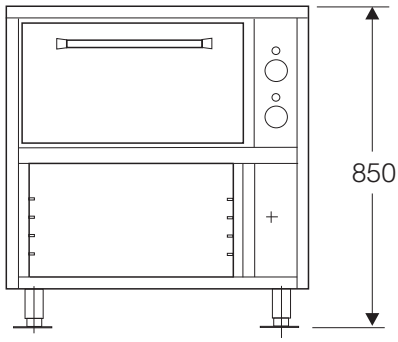
1. Electrical connection point
2. Entrance for cable



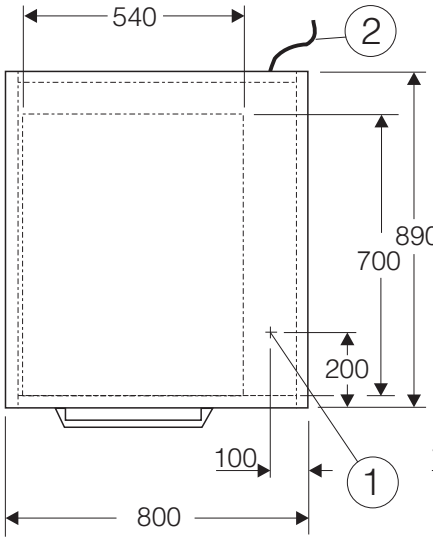
EBSTIGM440
EBSTIIM440
EBSTIIM400

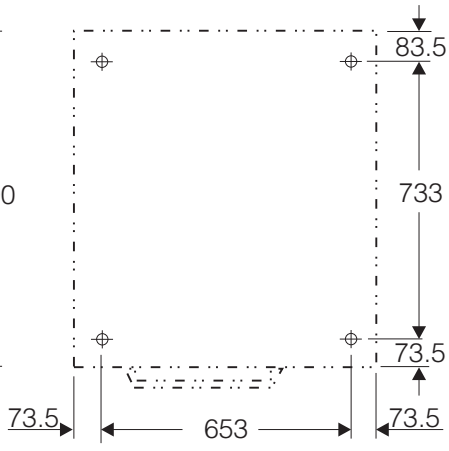


EBSTI440
(table top model)



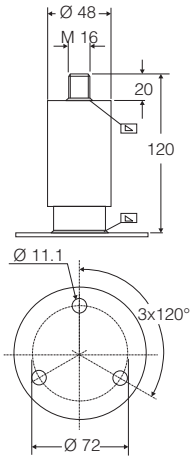
EBSTIASM44
EBSTIASM40





Center position legs

Detail of marine leg with
Ø 100 mm foot plate:



Specification (dimensions mm)

Model	PNC	Baking ovens 540x700x270	Fermentation cabinet	Compartment GN 2/1	Voltage*	Loading kW	Max amps in phase	Weight kgs		Shipping volume m³
								net	gross	
EBSTI440	283523	1	-	-	440 3~60	4	10	85	90	0.450
EBSTlASM40	283524			1	400 3~50			145	155	0.720
EBSTlASM44	283529				440 3~60					
EBSTIGM440	283535		1			5		125	135	0.930
EBSTIIM440	283541	2	-			8	15	200	210	1.010
EBSTIIM400	283544				400 3~50		21			
EBSTIIIM44	283562	3			440 3~60	12	15	250	260	1.400
EBSTIIIM40	283568				400 3~50	15	21.7			
EBSTIIGM44	283553	2	1		440 3~60	9	15	245	255	
EBSTIIGM40	283551				400 3~50					

* Other voltages available on request

Installation:
The deck standing ovens are delivered with flanged adjustable marine legs for bolting to deck, see drawing.
For mounting on foundation the legs are to be removed. The threaded holes for the legs can be used for bolting purposes.

Subject to changes without notice.

LOIPART

Mini combi oven, Plug & Cook

Model MCS312Cf4

- MODERN DESIGN
- STAINLESS STEEL OVEN CAVITY WITH ROUNDED CORNERS
- FRONT AND BACK IN DARK BLUE PLASTIC
- 4 COOKING MODES
- EASY TO MAINTAIN

The portable Plug & Cook combi oven is designed for professional use and brings the benefits of convection/steam cooking. This combi oven can be placed on a worktop and plugged into a single-phase electrical socket without any plumbing.
The oven is self-contained with built-in fresh water/condense tank and requires no water or drain connections. The water tank is enough for 1-hour use before refilling. The oven cavity of 30 litres has rounded corners and is made of stainless steel. Fan assisted air circulation enables convection cooking at a lower temperature with even results over the three oven shelves or containers size GN 1/2. The control panel is easy to understand all settings are done with four knobs.
Combi cooking is faster and at a lower temperature which means low energy consumption.
Cooking in the gentle heat of low temperature steam retains the full flavour and texture of delicate foods. Reheating of chilled food in low temperature steam preserves its “freshness” without it drying out. Cooking of vegetables in maximum steam preserves their vitamins and flavour. Combining steam and convection heating produces a moist heat that reduces shrinkage whilst still browning meat.
All main components are accessible from the front panel.
The oven is available with front and back dark blue and delivered with one of each: wire grid GN 1/2, baking plate GN 1/2, perforated and plain container GN 1/2, s/s container GN 1/2-065.
In order to increase capability of the oven an external water tank for 5 hours use before refilling is recommendable. The complete tank kit is available as an optional extra.
For further specifications and optional extras, please see overleaf.

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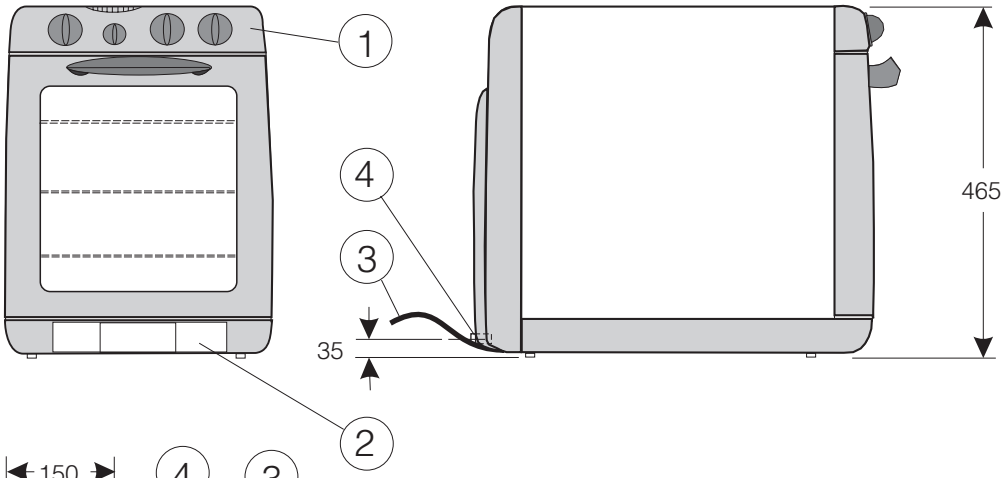
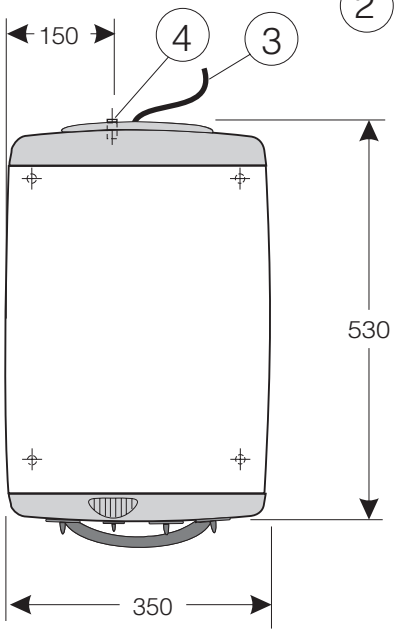
Exclusive Sales of
Electrolux *Marine Equipment*

3-301
DOC.NO. 13-301L
EDITION 4 04.08

MINI COMBI OVEN, PLUG & COOK

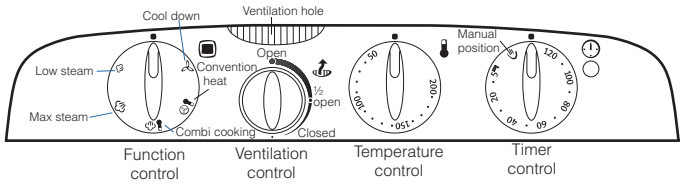
Scale 1:10
Dimensions mm





1. Control panel, see below
2. Built-in water tank, volume 1 liter
3. Electrical connection
   1.5 m cord with plug included
4. External water tank connection, optional extra

Control panel:



Specifications:

Model	Cooking functions	Capacity containers	Volume ltrs	Temperature range	Voltage	Loading kW	Fuse A	Weight kgs		Shipping volume m³
								net	gross	
MCS312Cf4	3 (steam, hot air, combi)	3 pcs GN 1/2-040	30	50-200	230 1~50	2.3	10	23	26	0,140
944135M					230 1~60					

Optional extras:

PNC	Description
921184	External water tank kit, volume 5 ltrs

Subject to changes without notice.

Convection oven, Air-o-convect 6/10 (C)

Model AOS061ECA2
with open base 922 185
(optional extra)

Model AOS101ECA2
with open base 922 185
(optional extra)

Electrolux air-o-convect blends tradition with the latest technological research in order to satisfy the creativity and working requirements of today's professional kitchen. The air-o-convect range offers a choice of different models, providing a high degree of automation and an extensive range of accessories. The air-o-convect convection ovens with direct steam are designed to form complete cook&chill systems together with air-o-chill blast chillers/freezers, therefore, any installation can be tailored to meet the needs of the caterer.

OPERATING MODES

- Convection cycle (max. 300 °C) with automatic moistener (11 settings).
- Air-o-convect ovens can cook by controlling either the cooking time or the product's core temperature through a single-sensor probe.
- Fan speeds: full and HOLD.
- Exhaust valve electronically controlled to extract excess humidity.
- Air-o-clean: 4 different pre-set cycles to clean the cooking cell. The cleaning system is built-in . Semi-automatic cleaning cycle also available.
- Quick cooling: useful when passing to a type of cooking that requires a lower temperature than the previous one. It works automatically and manually.
- Manual injection of water in the cell.

PERFORMANCE

- Air-o-flow: blows fresh air from outside through the bi-functional fan.
- Single-sensor food probe.

CONSTRUCTION

- Stainless steel 304 throughout, with seamless joints in the cooking cell.
- Double thermo-glazed door with four holding positions equipped with drip pans to catch condensate and prevent slippery floor for maximum security.
- Halogen lighting in the cooking cell.
- Access to main components from the front panel.
- IPX5 water protection.
- Air-o-convect ovens meet IMQ safety requirements.

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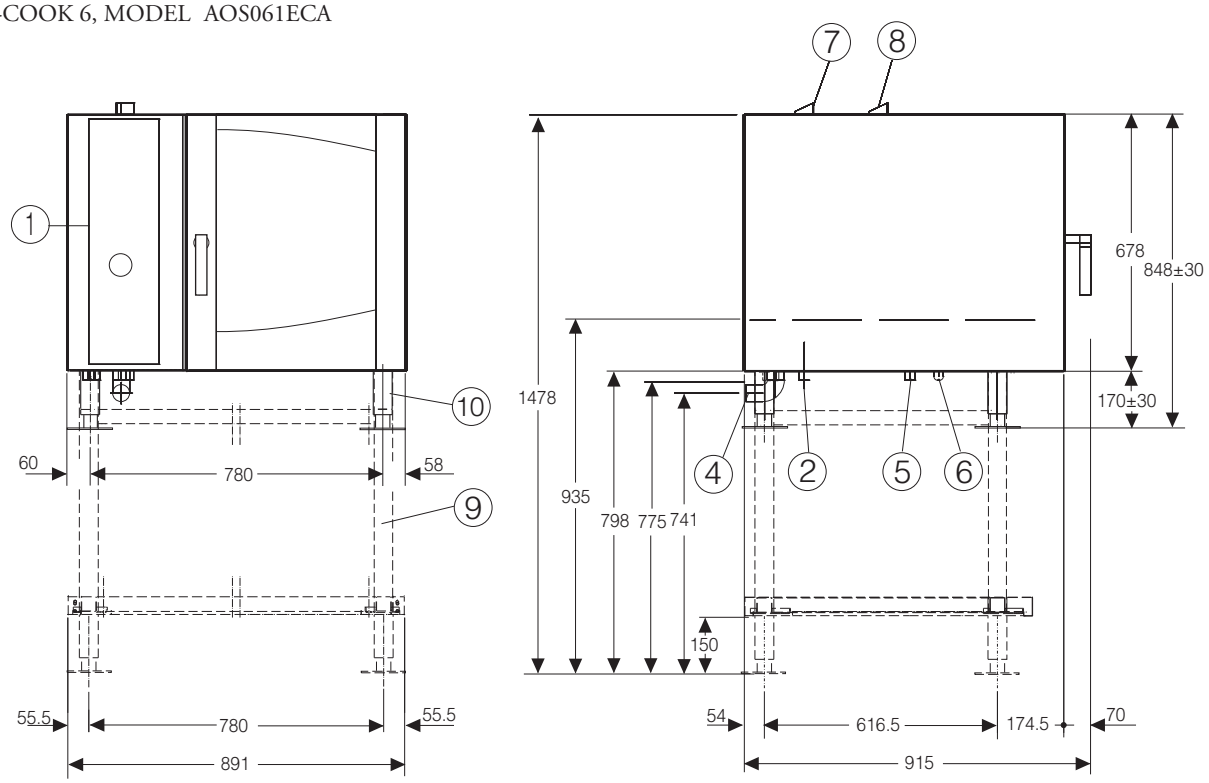
Exclusive Sales of
Electrolux *Marine Equipment*

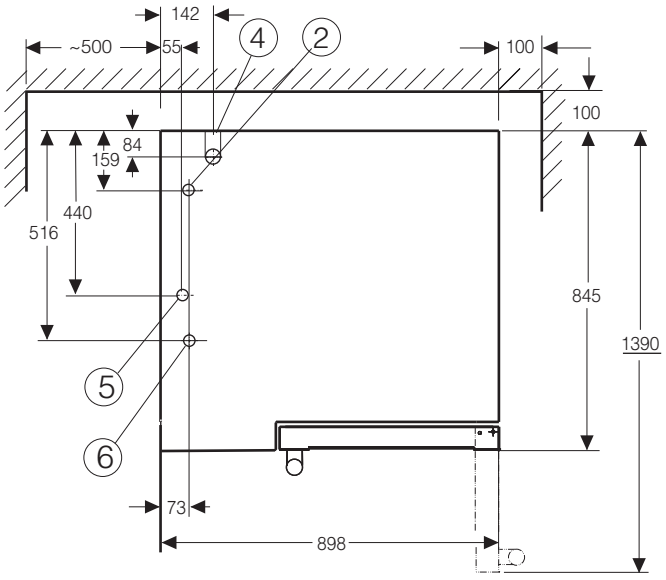
3-312
DOC. NO. 3-302L
EDITION 1 01.11

CONVECTION OVENS, AIR-O-CONVECT 6 & 10 (C)

Scale 1:20
Dimensions mm

AIR-O-COOK 6, MODEL AOS061ECA





1. Control panel
2. Water connection R 3/4" M.
   *Cold (potable) water with pressure 150-250 kPa (1.5-2.5 bar), max. hardness 0.5-5 °f, max. chlorine concentration ~10 ppm, pH value over 7. Water consumption 8.5 l/h. Incoming pipe should be fitted with a mechanical filter and shut-off valve. The water should be delimed.
4. Drain connection R 1 1/4" M.
   To be connected to a drain pipe L=0.5-3 m (resistant to min. 100 °C), drain line should have a min. gradient of 5°.
5. Cooling (potable) water inlet R 3/4".
   *Water pressure 150-250 kPa (1.5-2.5 bar) max 450 kPa (4.5 bar), max. hardness 40 °f. Incoming pipe should be fitted with a mechanical filter and shut-off valve.
6. Electrical connection
7. Outlet Ø 40 mm – oven ventilation
8. Air intake Ø 40 mm – oven ventilation
9. Open base with tray supports – optional extras.
10. Adjustable legs with marine feet

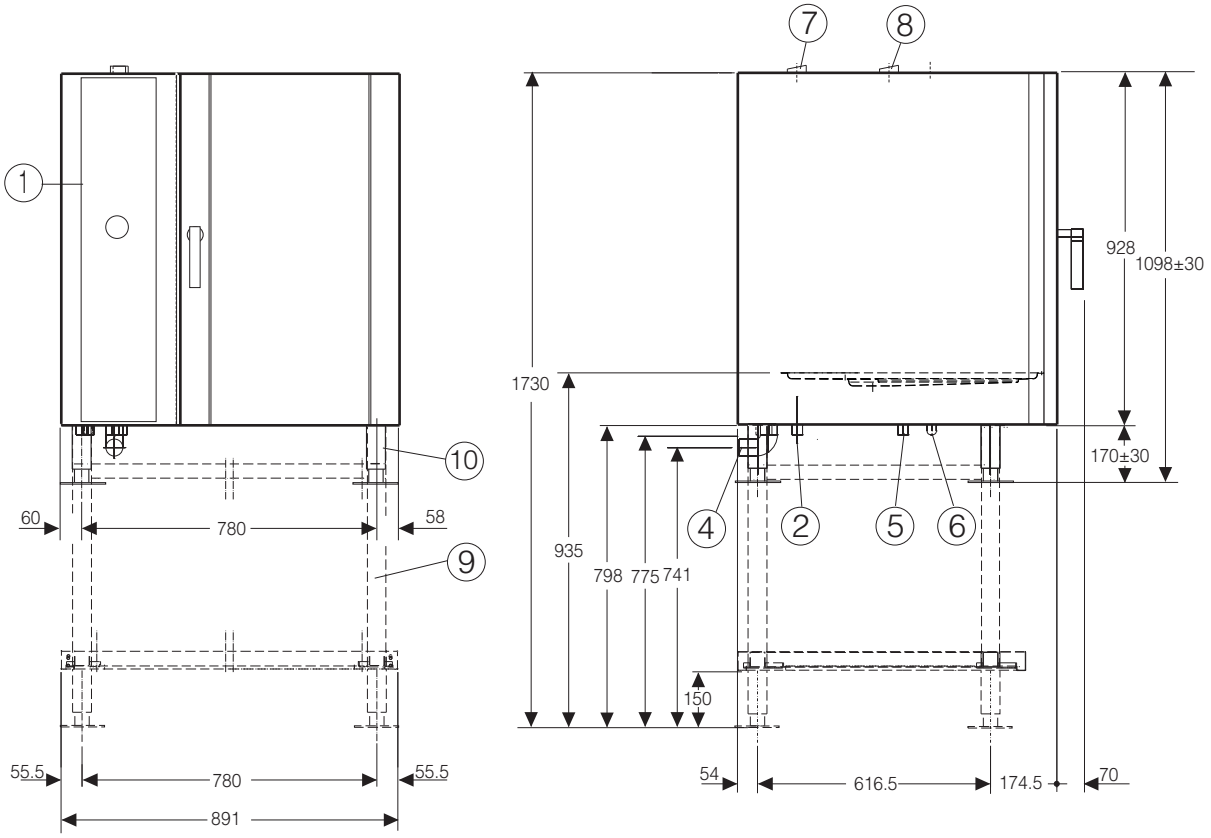
*Water and drain connections – see separate installation instructions. Water hardness in french degrees °f. (One degree French is defined as 10 milligrams of calcium carbonate per litre of water, equivalent to 10 ppm.)

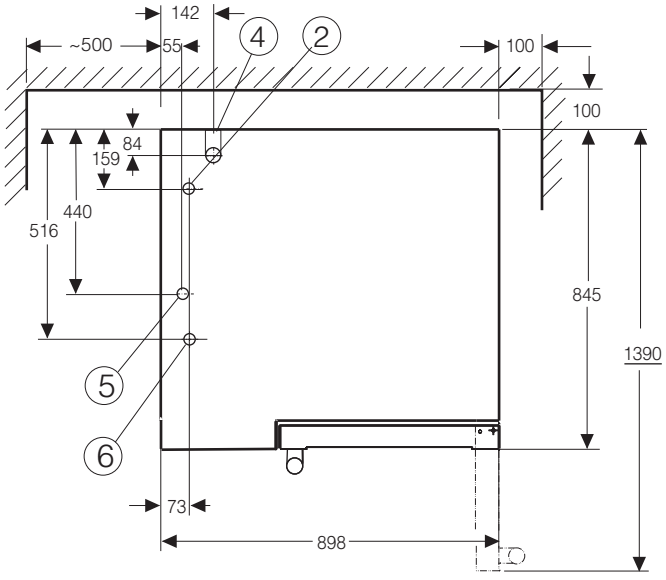
Specification

Model	Capacity containers	Max. quantity of food loaded	Temperature range	Voltage V	Loading kW		Nominal loading kW	Fuse	Weight kgs		Shipping volume m³
					auxiliary	cooking chamber			net	gross	
AOS061ECA2	6 pcs GN 1/1 (runners pitch 65 mm)	30 kg	25 – 300°C	440 3~60 400 3~50	0.5	9.6	10.1	25	118	130	0.760

CONVECTION OVENS, AIR-O-CONVECT 6 & 10 (C)

Scale 1:20
Dimensions mm





1. Control panel
2. Water connection R 3/4" M.
   *Cold (potable) water with pressure 150-250 kPa (1.5-2.5 bar), max. hardness 0.5-5 °f, max. chlorine concentration ~10 ppm, pH value over 7. Water consumption 8.5 l/h. Incoming pipe should be fitted with a mechanical filter and shut-off valve. The water should be delimed.
4. Drain connection R 1 1/4" M.
   To be connected to a drain pipe L=0.5-3 m (resistant to min. 100 °C), drain line should have a min. gradient of 5°.
5. Cooling (potable) water inlet R 3/4".
   *Water pressure 150-250 kPa (1.5-2.5 bar) max 450 kPa (4.5 bar), max. hardness 40 °f. Incoming pipe should be fitted with a mechanical filter and shut-off valve.
6. Electrical connection
7. Outlet Ø 40 mm – oven ventilation
8. Air intake Ø 40 mm – oven ventilation
9. Open base with tray supports – optional extras.
10. Adjustable legs with marine feet

*Water and drain connections – see separate installation instructions. Water hardness in french degrees °f. (One degree French is defined as 10 milligrams of calcium carbonate per litre of water, equivalent to 10 ppm.)

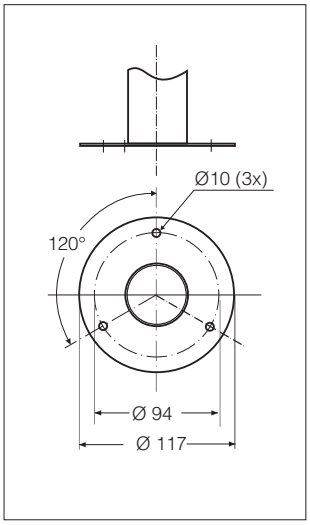
Model	Capacity containers	Max. quantity of food loaded	Temperature range	Voltage V	Loading kW		Nominal loading kW	Fuse	Weight kgs		Shipping volume m³
					auxiliary	cooking chamber			net	gross	
AOS101ECA2	10 pcs GN 1/1 (runners pitch 65 mm)	50 kg	25 – 300°C	440 3~60 400 3~50	0.5	17.0	17.5	32	139	148	0.920

CONVECTION OVENS, AIR-O-CONVECT 6 & 10 (C)

Optional extras

Model	Description
922 035	Tray support for bases
922 017	Pair of GN 1/1 AISI 304 grids
922 036	2 grids GN1/1 for chickens (8 per grid)
922 196	Cupboard base + tray support
922 177	Fat filter for oven 6GN
922 178	Fat filter for oven 10GN
922 185	Open base + tray support
922 171	External side spray unit

Details of marine foot:



Subject to changes without notice.

Combi ovens, lengthwise, AOS 6/10 (B)

Model AOS061EBF2
with open base 922 185
(optional extra)

Model AOS101EBF2
with open base 922 185
(optional extra)

Air-o-steam, the Electrolux convection steamers range, blends tradition with the latest technological research in order to satisfy the creativity and working requirements of today's professional kitchen. The air-o-steam range offers a choice of different models available in two levels of operation, providing a high degree of automation and an extensive range of accessories. The air-o-steam combi is designed to form complete cook&chill systems together with air-o-chill blast chillers/freezers.

CONSTRUCTION

• Stainless steel 304 throughout, with seamless joints in the cooking cell.
• Double thermo-glazed door equipped with drip pans to catch condensation and prevent it from becoming slippery.
• Halogen lighting in the cooking cell.
• Access to main components from the front panel.
• Automatic scale diagnosis system.
• IPX5 water protection.
• Air-o-steam ovens meet IMQ safety requirements.

OPERATING MODES

• Convection cycle (max. 300 °C).
• Steam cycle (max. 130 °C).
• Combi cycle (max. 250 °C).
• Control of either the cooking time or the product's core temperature through a single-sensor probe.
• Regeneration cycle.
• Fan speeds: full, half speed and HOLD.
• Electronically controlled exhaust valve to extract the humidity excess.
• Low power cycle.
• Automatic cleaning system (Air-o-clean).
• Quick cooling.
• Automatic steam generator water draining with an automatic scale diagnosis system.

PERFORMANCE

• By-pass technology: controls the humidity degree of the oven atmosphere in combi and regeneration cycles.
• air-o-flow: blows fresh air from outside through the bi-functional fan, which pulls the air in from the backside of the oven after it is pre-heated.
• Single-sensor food probe.

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Exclusive Sales of
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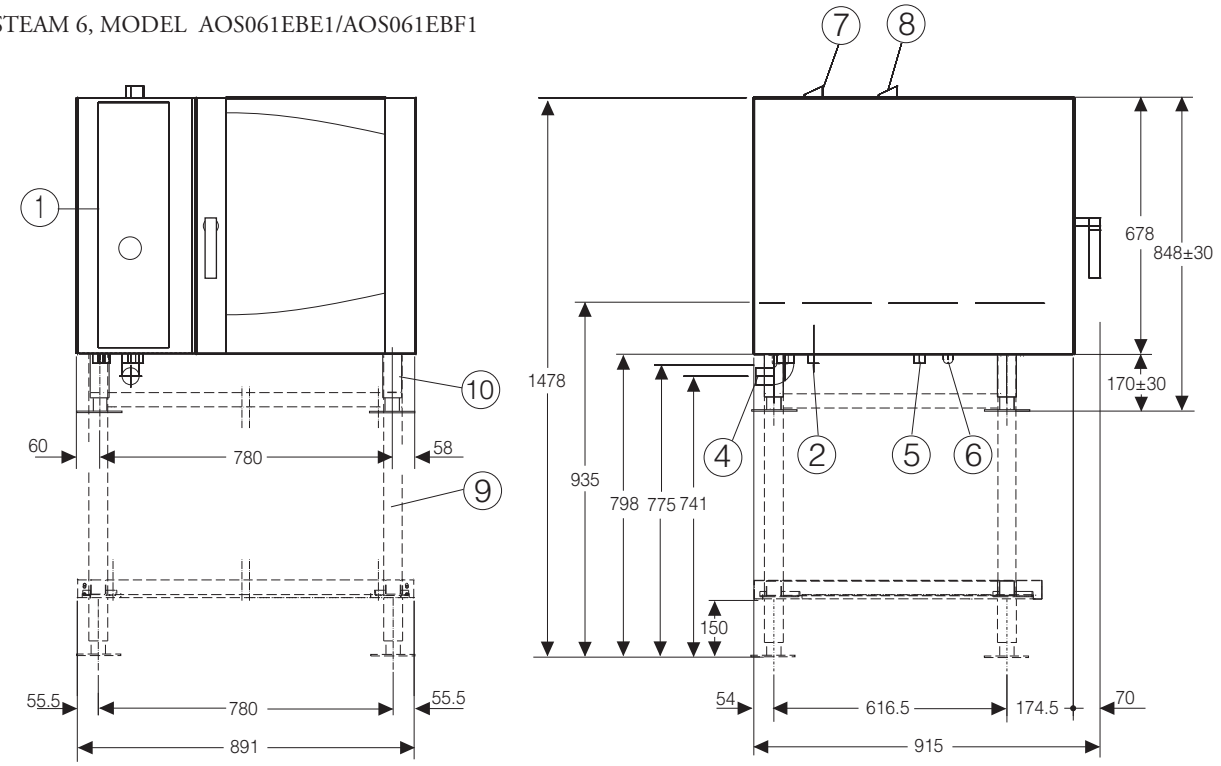
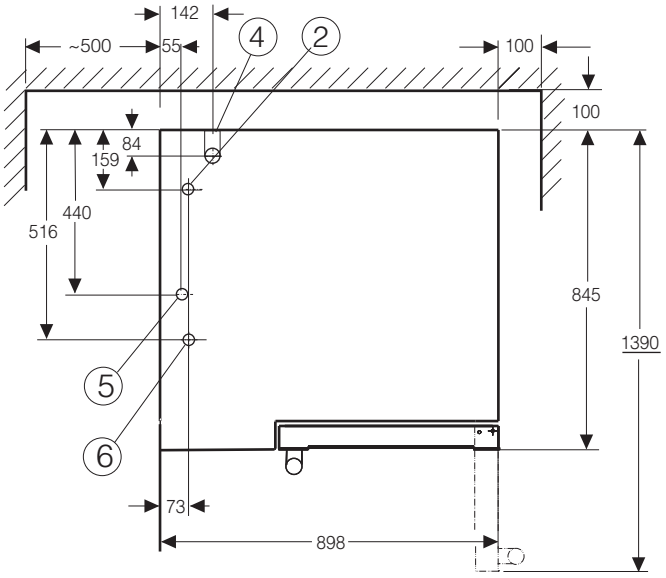
3-324
DOC. NO. 3-324L
EDITION 2 01.11

COMBI OVENS, AIR-O-STEAM 6 AND 10 (levelB)

Scale 1:20
Dimensions mm

AIR-O-STEAM 6, MODEL AOS061EBE1/AOS061EBF1





NOTE! A fully programmable version is available on request.

1. Control panel
2. Water connection R 3/4" M.
   *Cold (potable) water with pressure 150-250 kPa (1.5-2.5 bar) max 450 kPa (4.5 bar), max. hardness 0.5-5 °f, max. chlorine concentration ~10 ppm, pH value over 7. Water consumption 8.5 l/h. Incoming pipe should be fitted with a mechanical filter and shut-off valve. The water should be delimed.
4. Drain connection R 1 1/4" M.
   * To be connected to a drain pipe L=0.5-3 m (resistant to min. 100 °C), drain line should have a min. gradient of 5°.
5. Cooling (potable) water inlet R 3/4".
   *Water pressure 150-250 kPa (1.5-2.5 bar) max 450 kPa (4.5 bar), max. hardness 40 °f. Incoming pipe should be fitted with a mechanical filter and shut-off valve.
6. Electrical connection
7. Outlet Ø 40 mm – oven ventilation
8. Air intake Ø 40 mm – oven ventilation
9. Open base with tray supports – optional extras.
10. Adjustable marine legs

*Water and drain connections – see separate installation instructions. Water hardness in french degrees °f. (One degree French is defined as 10 milligrams of calcium carbonate per litre of water, equivalent to 10 ppm.)

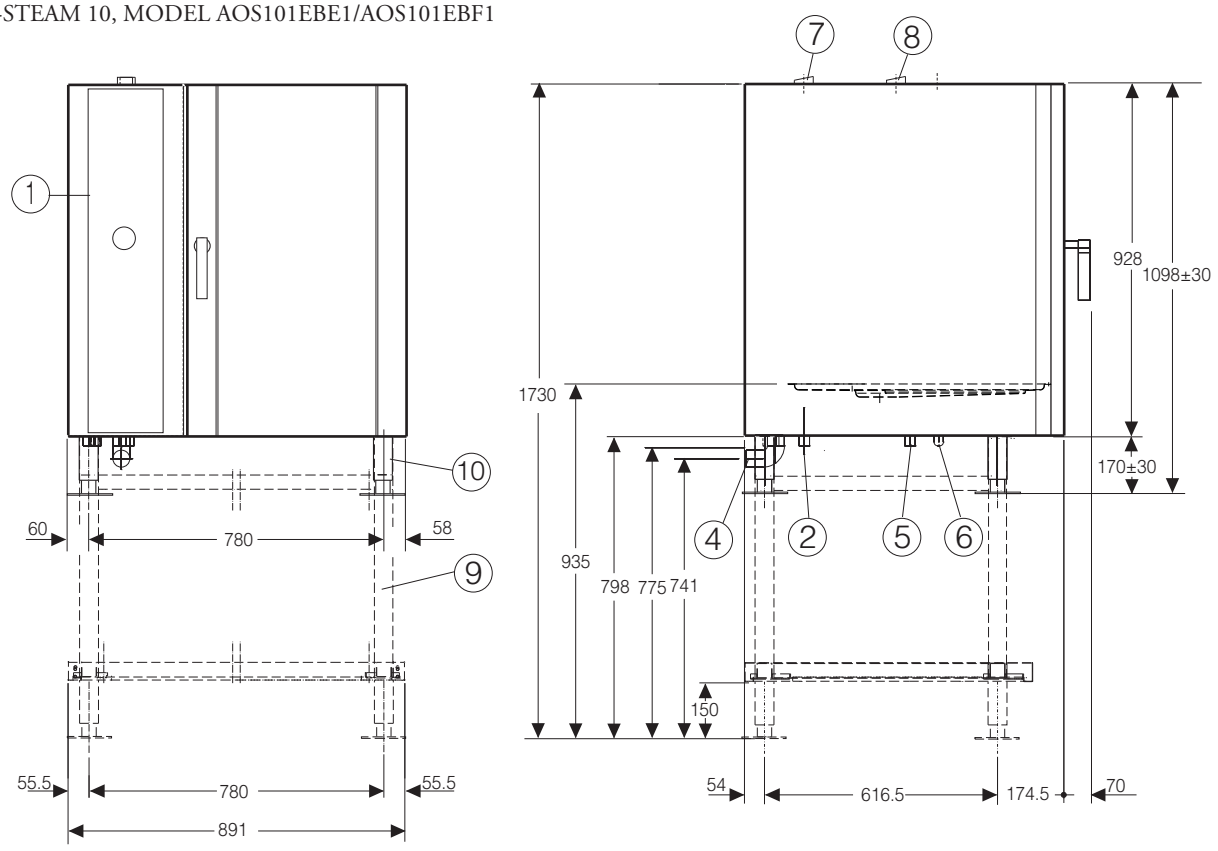
Specification

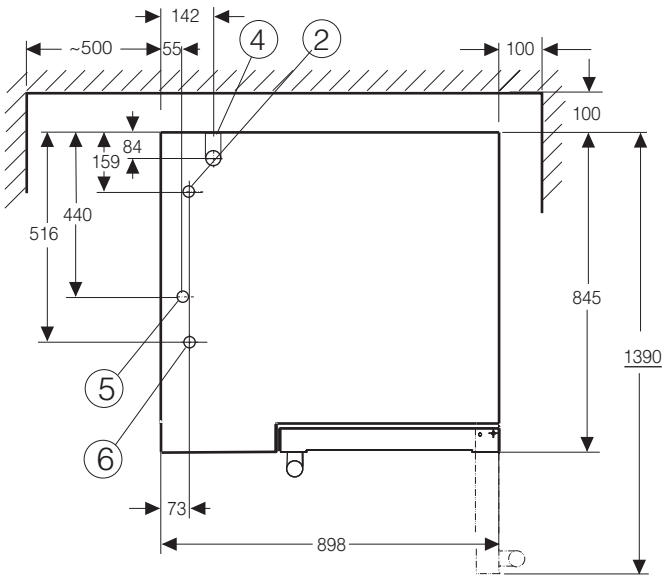
Model	PNC	Capacity containers	Max. quantity of food loaded	Temperature range	Voltage V	Loading kW			Nominal loading kW	Fuse	Weight kgs		Shipping volume m³
						fan motor	steam unit	convention unit			net	gross	
AOS061EBE2	268240	6 pcs GN 1/1 (runners pitch 65 mm)	30 kg	25 – 300°C	440 3~60	0.5	9	9.6	10.1	25	132	145	0.760
AOS061EBF2	268250				400 3~50								

COMBI OVENS, AIR-O-STEAM 6 AND 10 (levelB)

Scale 1:20
Dimensions mm

AIR-O-STEAM 10, MODEL AOS101EBE1/AOS101EBF1





NOTE! A fully programmable version is available on request.

1. Control panel
2. Water connection R 3/4" M.
   *Cold (potable) water with pressure 150-250 kPa (1.5-2.5 bar) max 450 kPa (4.5 bar), max. hardness 0.5-5 °f, max. chlorine concentration ~10 ppm, pH value over 7. Water consumption 8.5 l/h. Incoming pipe should be fitted with a mechanical filter and shut-off valve. The water should be delimed.
4. Drain connection R 1 1/4" M.
   * To be connected to a drain pipe L=0.5-3 m (resistant to min. 100 °C), drain line should have a min. gradient of 5°.
5. Cooling (potable) water inlet R 3/4".
   *Water pressure 150-250 kPa (1.5-2.5 bar) max 450 kPa (4.5 bar), max. hardness 40 °f. Incoming pipe should be fitted with a mechanical filter and shut-off valve.
6. Electrical connection
7. Outlet Ø 40 mm – oven ventilation
8. Air intake Ø 40 mm – oven ventilation
9. Open base with tray supports – optional extras.
10. Adjustable marine legs

*Water and drain connections – see separate installation instructions. Water hardness in french degrees °f. (One degree French is defined as 10 milligrams of calcium carbonate per litre of water, equivalent to 10 ppm.)

Specification

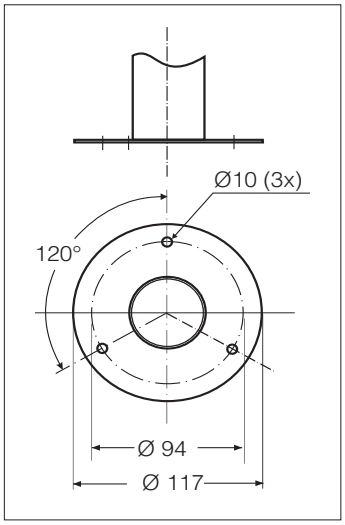
Model	PNC	Capacity containers	Max. quantity of food loaded	Temperature range	Voltage V	Loading kW			Nominal loading kW	Fuse	Weight kgs		Shipping volume m³
						fan motor	steam unit	convention unit			net	gross	
AOS101EBE2	268242	10 pcs GN 1/1 (runners pitch 65 mm)	50 kg	25 – 300°C	440 3~60	0.5	17	17	17.5	32	156	170	0.920
AOS101EBF2	268252				400 3~50								

COMBI OVENS, AIR-O-STEAM 6 AND 10 (level B)

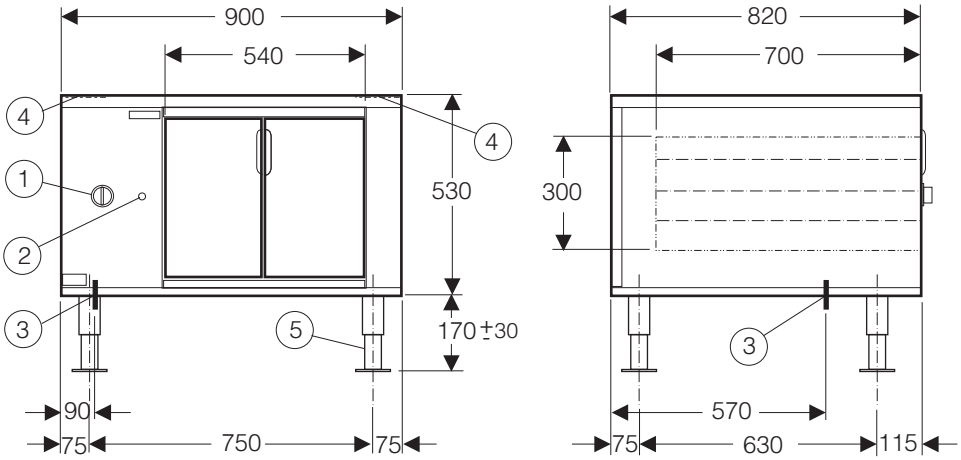
Optional extras

Model	Description	Type of oven	
		AOS06	AOS10
922 185	Open base with tray support 6&10 x GN1/1	●	●
922 196	Cupboard base for 6&10 x GN1/1 oven	●	●
922 004	Trolley for 6&10 GN1/1	●	●
922 005	Tray rack for 6 x GN 1/1, pitch 65 mm	●	
922 006	Tray rack for 10 x GN 1/1, pitch 65 mm		●
922 008	Tray rack for 5 x GN 1/1, pitch 80 mm	●	
922 009	Tray rack for 10 x GN 1/1, pitch 80 mm		●
922 013	Thermal blanket for 10 x GN 1/1		●
922 015	Rack for 29 plates		●
922 017	Pair of GN 1/1 AISI 304 grids	●	●
922 035	Tray support for bases	●	●
922 036	2 grids GN1/1 for chickens (8 per grid)	●	●
922 065	Pastry tray rack (400x600) AOS6 GN1/1, 80 mm	●	
922 066	Pastry tray rack (400x600) AO106 GN1/1, 80 mm		●
922 071	Banquet rack - 23 plates 85 mm pitch		●
922 074	Slide-in rack + handle for 6&10 GN1/1	●	●
922 177	Fat filter for oven 6 x GN1/1	●	
922 178	Fat filter for oven 10 x GN1/1		●
922 171	Side external spray unit	●	●
FML-1	Fermentation cabinet, see below	●	●

Details of marine foot (ovens):

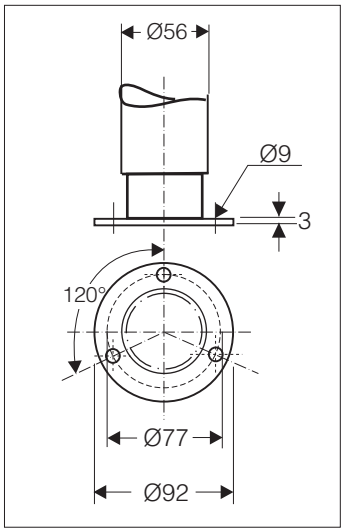


FERMENTATION CABINET, optional extra:



1. Thermostat
2. Pilot lamp
3. Eletrical connection
4. Top reinforcement
5. Marine foot, height adjustable

Details of marine foot (cabinet):



Specification

Model	Capacity containers	Voltage V	Loading kW	Weight kgs		Shipping volume m³
				net	gross	
FML-1	8pcs GN 1/1	230 1~50/60	0.8	60	75	0.6

Subject to changes without notice.

Combi oven, lengthwise AOS 20 (B)

Model AOS201EBF2

Air-o-steam, the Electrolux convection steamers range, blends tradition with the latest technological research in order to satisfy the creativity and working requirements of today's professional kitchen. The air-o-steam range offers a choice of different models available in two levels of operation, providing a high degree of automation and an extensive range of accessories. The air-o-steam combi is designed to form complete cook&chill systems together with air-o-chill blast chillers/freezers.

CONSTRUCTION

- Stainless steel 304 throughout, with seamless joints in the cooking cell.
- Double thermo-glazed door equipped with drip pans to catch condensation and prevent it from becoming slippery.
- Halogen lighting in the cooking cell.
- Access to main components from the front panel.
- Automatic scale diagnosis system.
- IPX5 water protection.
- Air-o-steam ovens meet IMQ safety requirements.

OPERATING MODES

- Convection cycle (max. 300 °C).
- Steam cycle (max. 130 °C).
- Combi cycle (max. 250 °C).
- Control of either the cooking time or the product's core temperature through a single-sensor probe.
- Regeneration cycle.
- Fan speeds: full, half speed and HOLD.
- Electronically controlled exhaust valve to extract the humidity excess.
- Low power cycle.
- Automatic cleaning system (Air-o-clean).
- Quick cooling.
- Automatic steam generator water draining with an automatic scale diagnosis system.

PERFORMANCE

- By-pass technology: controls the humidity degree of the oven atmosphere in combi and regeneration cycles.
- air-o-flow: blows fresh air from outside through the bi-functional fan, which pulls the air in from the backside of the oven after it is pre-heated.
- Single-sensor food probe.

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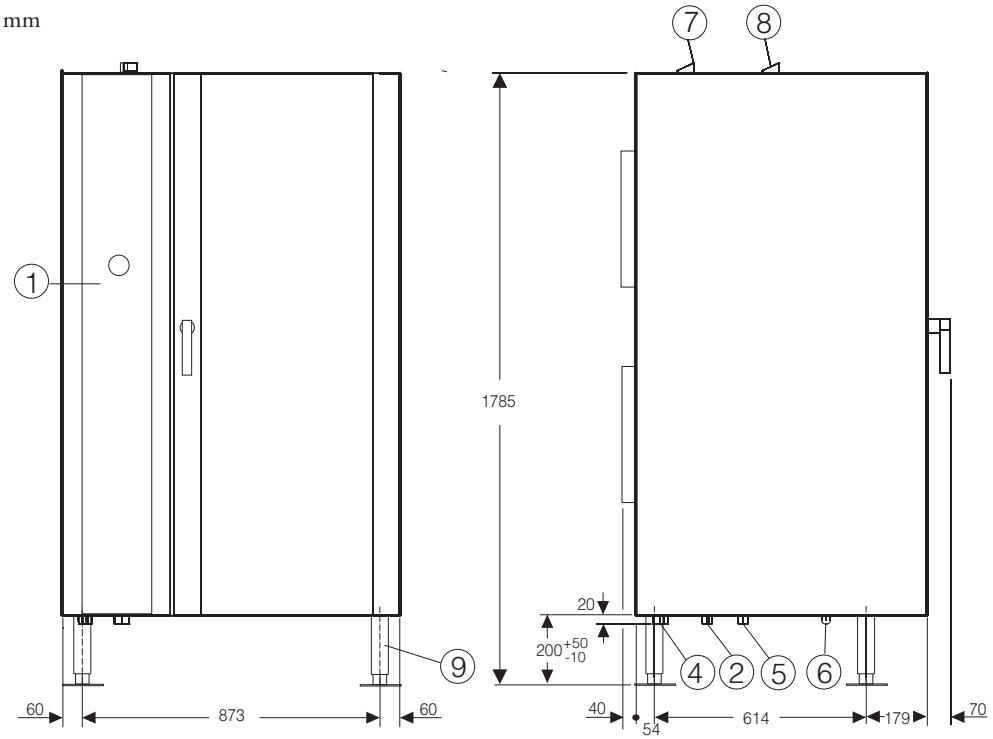
Exclusive Sales of
Electrolux *Marine Equipment*

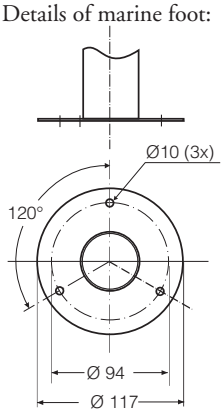
3-325
DOC.NO. 3-325L
EDITION 1 04.10

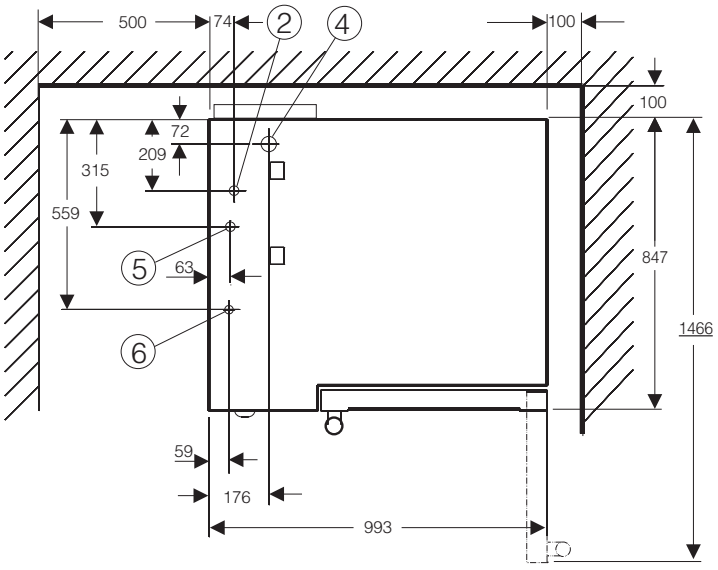
COMBI OVEN, AIR-O-STEAM 20 (level B)

Dimensions mm



Details of marine foot:





1. Control panel
2. Water connection R 3/4" M.
   *Cold (potable) water with pressure 150-250 kPa (1.5-2.5 bar) max 450 kPa (4.5 bar), max. hardness 0.5-5 °f, max. chlorine concentration ~10 ppm, pH value over 7. Water consumption 8.5 l/h. Incoming pipe should be fitted with a mechanical filter and shut-off valve. The water should be delimed.
4. Drain connection R 1 1/4" M.
   * To be connected to a drain pipe L=0.5-3 m (resistant to min.100 °C), drain line should have a min. gradient of 5°.
5. Cooling (potable) water inlet R 3/4".
   *Water pressure 150-250 kPa (1.5-2.5 bar) max 450 kPa (4.5 bar), max. hardness 40 °f. Incoming pipe should be fitted with a mechanical filter and shut-off valve.
6. Electrical connection
7. Outlet Ø 40 mm – oven ventilation
8. Air intake – oven ventilation
9. Adjustable marine legs

NOTE! A fully programmable version is available on request.

*Water and drain connections – see separate installation instructions. Water hardness in french degrees °f. (One degree French is defined as 10 milligrams of calcium carbonate per litre of water, equivalent to 10 ppm.)

Specification

Model	PNC	Capacity containers	Max. quantity of food loaded	Temperature range	Voltage V	Loading kW			Nominal loading kW	Fuse	Weight kgs		Shipping volume m³
						fan motor	steam unit	convention unit			net	gross	
AOS201EBE2	268244	20 pcs GN 1/1 (runners pitch 63 mm)	100 kg	25 – 300°C	440 3~60	0.8	24	34	34.5	63	284	295	1.510
AOS201EBF2	268254				400 3~50								

Optional extras

Model	Description
922 017	Pair of GN 1/1 AISI 304 grids
922 036	2 grids GN 1/1 for chickens (8 per grid)
922 007	Trolley tray rack for 20 x GN 1/1, pitch 63 mm
922 010	Trolley tray rack for 20 x GN 1/1, pitch 80 mm
922 014	Thermal blanket for 20x GN 1/1

Model	Description
922 016	Trolley rack-54 plates 74 mm, pitch 63 mm
922 068	Pastry trolley (400x600) AOS 20 GN1/1, 80mm
922 104	Water filter for oven, 1.8 l/min
922 179	2 pcs fat filters
923 006	Side external spray unit

Subject to changes without notice.

Combi ovens, lengthwise, AOS 6/10 (T)

Model AOS061ETF1
with open base 922 185
(optional extra)

Model AOS101ETF1
with open base 922 185
(optional extra)

Electrolux air-o-steam **Touchline** blends tradition with the latest technological research in order to satisfy the creativity and working requirements of today's professional kitchen and simplify the usage of the control panel. The air-o-steam combi is designed to form complete cook&chill systems together with the air-o-chill blast chillers/freezers, therefore, any installation can be tailored to meet the needs of the caterer.

OPERATING MODES

• Selection window with three cooking modes (Automatic, Manual and Programs), cleaning cycles and setting mode.
• Automatic mode: with 3 Special automatic cycles:
- Low Temperature Cooking
- Reheating cycle
- Proofing cycle
• Manual mode: the traditional way of cooking by selecting the cooking cycle, temperature, time and advanced features.
• Programs mode: the recepies can be stored up to a maximum of 1000, 16-step cooking programs available.

MAIN FEATURES

• Automatic steam generator water draining with an automatic scale diagnosis system.
• Traditional cooking cycles:
- Convection cycle (max. 300 °C)
- Steam cycle (max. 130 °C)
- Combi cycle (max. 250 °C)
• Air-o-clima: guarantees always the desired cooking climate regardless of the food load.
• air-o-flow: guarantees an even cooking process.
• air-o-clean: 4 different pre-set cycles to clean the cooking cell.
• Multi-sensor food probe: 6 sensors, ½ °C accuracy.
• Fan speeds: full, half speed (for delicate cooking) and pulse (pulse ventilation for baking and low temperature cooking).
• Low power cycle: for delicate cooking
• Eco-delta
• Quick cooling: automatic and manual.
• Manual injection of water in the cell.
• Food Safe control: automatic monitoring and validation of the cooking process in accordance with HACCP standards.
• HACCP management available upon request.
• USB connection.

CONSTRUCTION

• Stainless steel 304 throughout, with seamless joints in the cooking cell.
• Double thermo-glazed door with four holding positions.
• Built-in retractable hand shower or countertop models.
• Halogen lighting in the cooking cell.
• IPX5 water protection.
• Air-o-steam ovens meet IMQ safety requirements.

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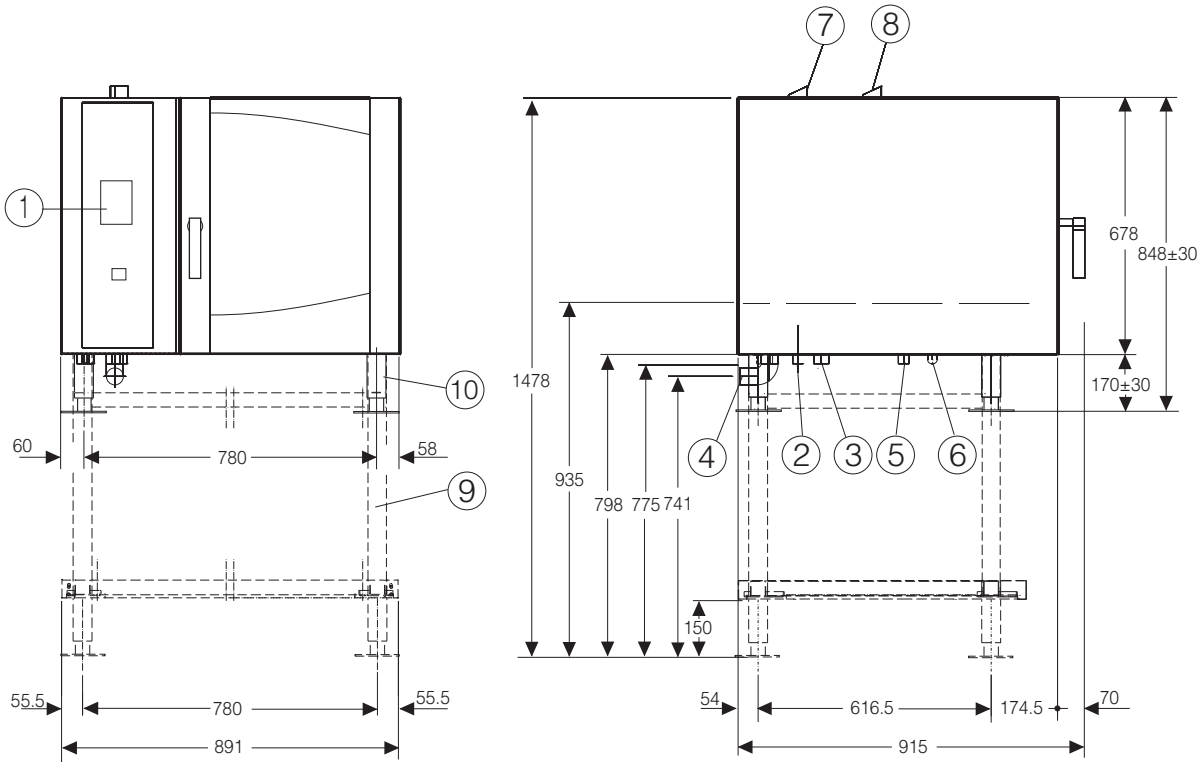
Exclusive Sales of
Electrolux *Marine Equipment*

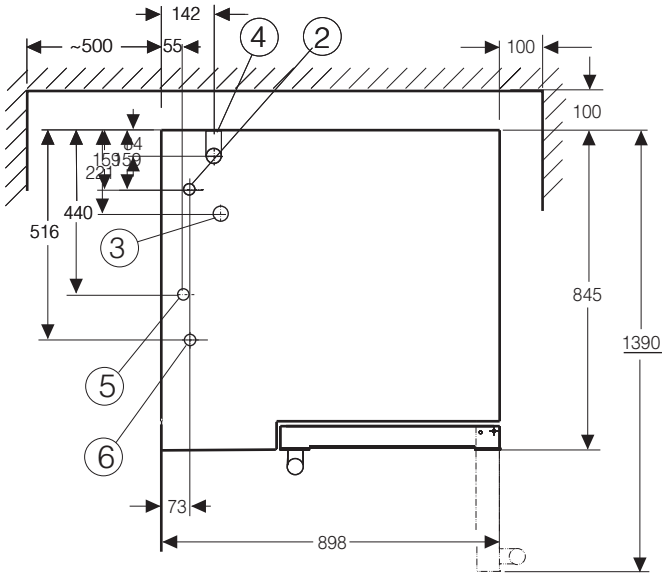
3-332
DOC.NO. 3-322L
EDITION 2 01.11

COMBI OVENS, AIR-O-STEAM 6 AND 10 (T)

Scale 1:20
Dimensions mm

AIR-O-STEAM 6, MODEL AOS061ETE1/AOS061ETF1





1. Touch screen control panel
2. Water connection R 3/4" M.
   *Cold (potable) water with pressure 150-250 kPa (1.5-2.5 bar) max 450 kPa (4.5 bar), max. hardness 0.5-5 °f, max. chlorine concentration ~10 ppm, pH value over 7. Water consumption 8.5 l/h. Incoming pipe should be fitted with a mechanical filter and shut-off valve. The water should be delimed.
3. Overflow drain pipe.
4. Drain connection R 1 1/4" M.
   To be connected to a drain pipe L=0.5-3 m (resistant to min. 100 °C), drain line should have a min. gradient of 5°.
5. Cooling (potable) water inlet R 3/4".
   *Water pressure 150-250 kPa (1.5-2.5 bar) max 450 kPa (4.5 bar), max. hardness 40 °f. Incoming pipe should be fitted with a mechanical filter and shut-off valve.
6. Electrical connection
7. Outlet Ø 40 mm – oven ventilation
8. Air intake Ø 40 mm – oven ventilation
9. Open base with tray supports – optional extras.
10. Adjustable marine legs

*Water and drain connections – see separate installation instructions. Water hardness in french degrees °f. (One degree French is defined as 10 milligrams of calcium carbonate per litre of water, equivalent to 10 ppm.).

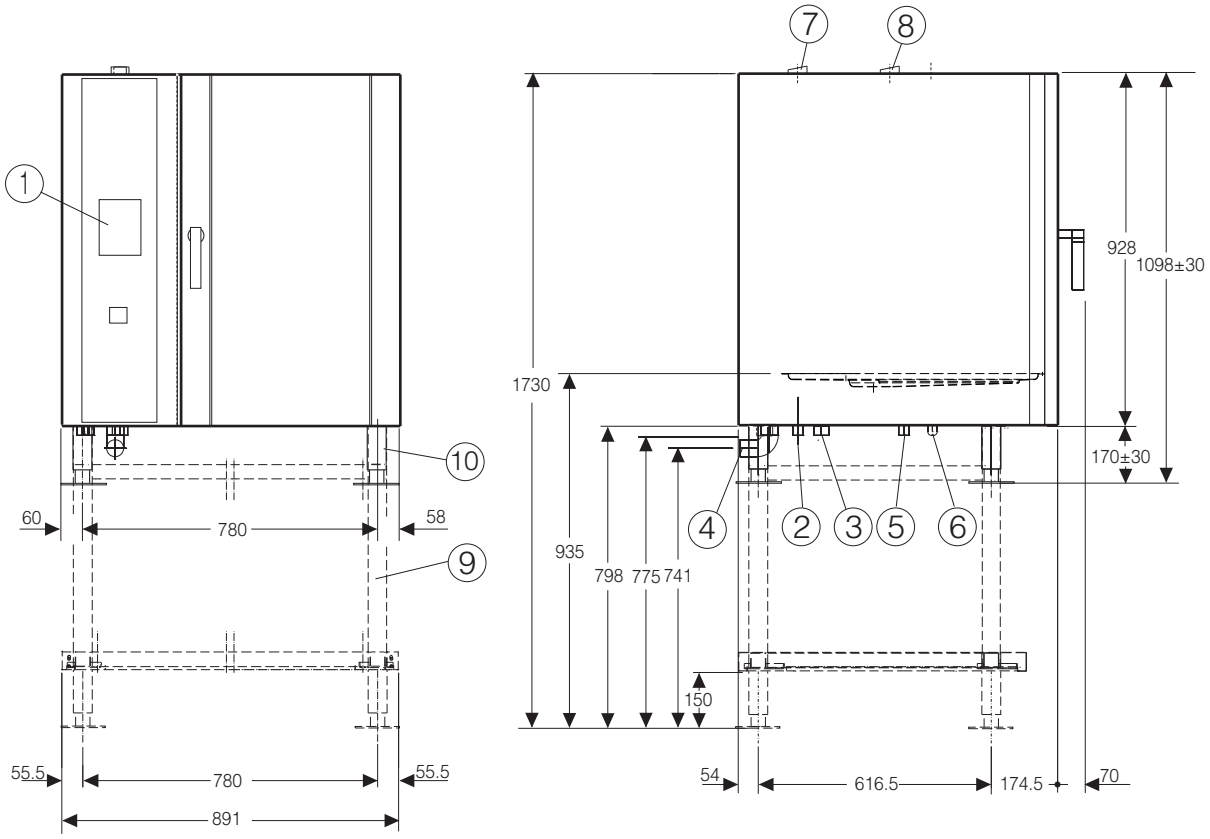
Specification

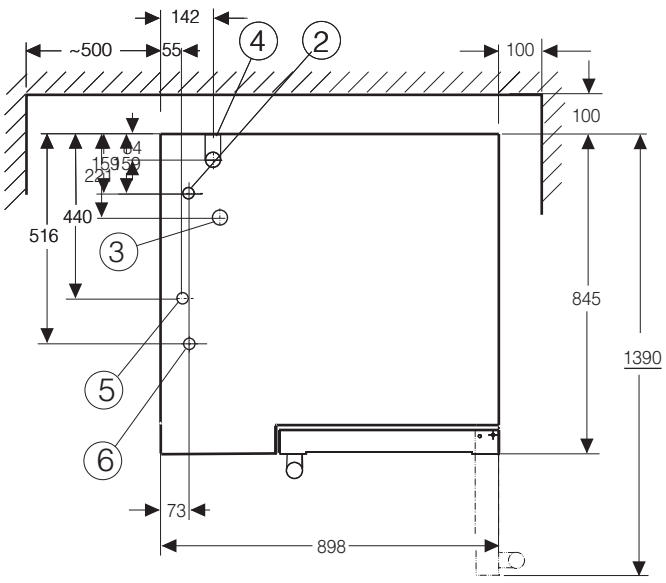
Model	PNC	Capacity containers	Max. quantity of food loaded	Temperature range	Voltage V	Loading kW			Nominal loading kW	Fuse	Weight kgs		Shipping volume m³
						fan motor	steam unit	convention unit			net	gross	
AOS061ETE1	267240	6 pcs GN 1/1 (runners pitch 65 mm)	30 kg	25 – 300°C	440 3~60	0.5	9	9.6	10.1	25	132	147	0.760
AOS061ETF1	267250				400 3~50								

COMBI OVENS, AIR-O-STEAM 6 AND 10 (T)

Scale 1:20
Dimensions mm

AIR-O-STEAM 10, MODEL AOS101ETE1/AOS101ETF1





1. Touch screen control panel
2. Water connection R 3/4" M.
   *Cold (potable) water with pressure 150-250 kPa (1.5-2.5 bar) max 450 kPa (4.5 bar) , max. hardness 0.5-5 °f, max. chlorine concentration ~10 ppm, pH value over 7. Water consumption 8.5 l/h. Incoming pipe should be fitted with a mechanical filter and shut-off valve. The water should be delimed.
3. Overflow drain pipe.
4. Drain connection R 1 1/4" M.
   To be connected to a drain pipe L=0.5-3 m (resistant to min. 100 °C), drain line should have a min. gradient of 5°.
5. Cooling (potable) water inlet R 3/4".
   *Water pressure 150-250 kPa (1.5-2.5 bar) max 450 kPa (4.5 bar), max. hardness 40 °f. Incoming pipe should be fitted with a mechanical filter and shut-off valve.
6. Electrical connection
7. Outlet Ø 40 mm – oven ventilation
8. Air intake Ø 40 mm – oven ventilation
9. Open base with tray supports – optional extras.
10. Adjustable marine legs

*Water and drain connections – see separate installation instructions. Water hardness in french degrees °f. (One degree French is defined as 10 milligrams of calcium carbonate per litre of water, equivalent to 10 ppm.).

Specification

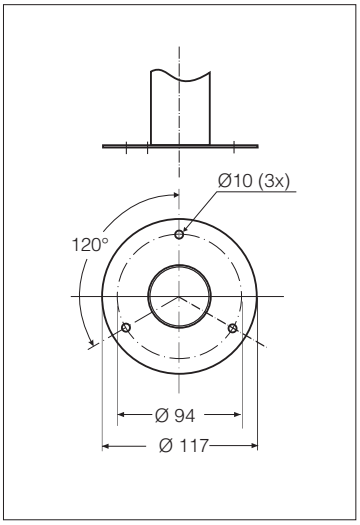
Model	PNC	Capacity containers	Max. quantity of food loaded	Temperature range	Voltage V	Loading kW			Nominal loading kW	Fuse	Weight kgs		Shipping volume m³
						fan motor	steam unit	convention unit			net	gross	
AOS101ETE1	267242	10 pcs GN 1/1 (runners pitch 65 mm)	50 kg	25 – 300°C	440 3~60	0.5	17	17	17.5	32	156	176	0.920
AOS101ETF1	267252				400 3~50								

COMBI OVENS, AIR-O-STEAM 6 AND 10 (T)

Optional extras

Model	Description	Type of oven	
		AOS06	AOS10
922 185	Open base with tray support 6&10 x GN1/1	●	●
922 196	Cupboard base for 6&10 x GN1/1 oven	●	●
922 004	Trolley for 6&10 GN1/1	●	●
922 008	Tray rack for 5 x GN 1/1, pitch 80 mm	●	
922 009	Tray rack for 10 x GN 1/1, pitch 80 mm		●
922 013	Thermal blanket for 10 x GN 1/1		●
922 015	Rack for 29 plates		●
922 017	Pair of GN 1/1 AISI 304 grids	●	●
922 035	Tray support for bases	●	●
922 036	2 grids GN1/1 for chickens (8 per grid)	●	●
922 065	Pastry tray rack (400x600) AOS6 GN1/1, 80 mm	●	
922 066	Pastry tray rack (400x600) AO106 GN1/1, 80 mm		●
922 071	Banquet rack - 23 plates 85 mm pitch		●
922 074	Slide-in rack + handle for 6&10 GN1/1	●	●
922 177	Fat filter for oven 6 x GN1/1	●	
922 178	Fat filter for oven 10 x GN1/1	●	●
922 171	Side external spray unit	●	●

Details of marine foot:



Subject to changes without notice.

Combi oven, lengthwise AOS 20 (T)

Model AOS201ETE1

Electrolux air-o-steam **Touchline** blends tradition with the latest technological research in order to satisfy the creativity and working requirements of today's professional kitchen and simplify the usage of the control panel. The air-o-steam combi is designed to form complete cook&chill systems together with the air-o-chill blast chillers/freezers, therefore, any installation can be tailored to meet the needs of the caterer.

OPERATING MODES

• Selection window with three cooking modes (Automatic, Manual and Programs), cleaning cycles and setting mode.
• Automatic mode: with 3 Special automatic cycles:
- Low Temperature Cooking
- Reheating cycle
- Proofing cycle
• Manual mode: the traditional way of cooking by selecting the cooking cycle, temperature, time and advanced features.
• Programs mode: the recepies can be stored up to a maximum of 1000, 16-step cooking programs available.

MAIN FEATURES

• Automatic steam generator water draining with an automatic scale diagnosis system.
• Traditional cooking cycles:
- Convection cycle (max. 300 °C)
- Steam cycle (max. 130 °C)
- Combi cycle (max. 250 °C)
• Air-o-clima: guarantees always the desired cooking climate regardless of the food load.
• air-o-flow: guarantees an even cooking process.
• air-o-clean: 4 different pre-set cycles to clean the cooking cell.
• Multi-sensor food probe: 6 sensors, ½ °C accuracy.
• Fan speeds: full, half speed (for delicate cooking) and pulse (pulse ventilation for baking and low temperature cooking).
• Low power cycle: for delicate cooking
• Eco-delta
• Quick cooling: automatic and manual.
• Manual injection of water in the cell.
• Food Safe control: automatic monitoring and validation of the cooking process in accordance with HACCP standards.
• HACCP management available upon request.
• USB connection.

CONSTRUCTION

• Stainless steel 304 throughout, with seamless joints in the cooking cell.
• Double thermo-glazed door with four holding positions.
• Built-in retractable hand shower or countertop models.
• Halogen lighting in the cooking cell.
• IPX5 water protection.
• Air-o-steam ovens meet IMQ safety requirements.

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Exclusive Sales of
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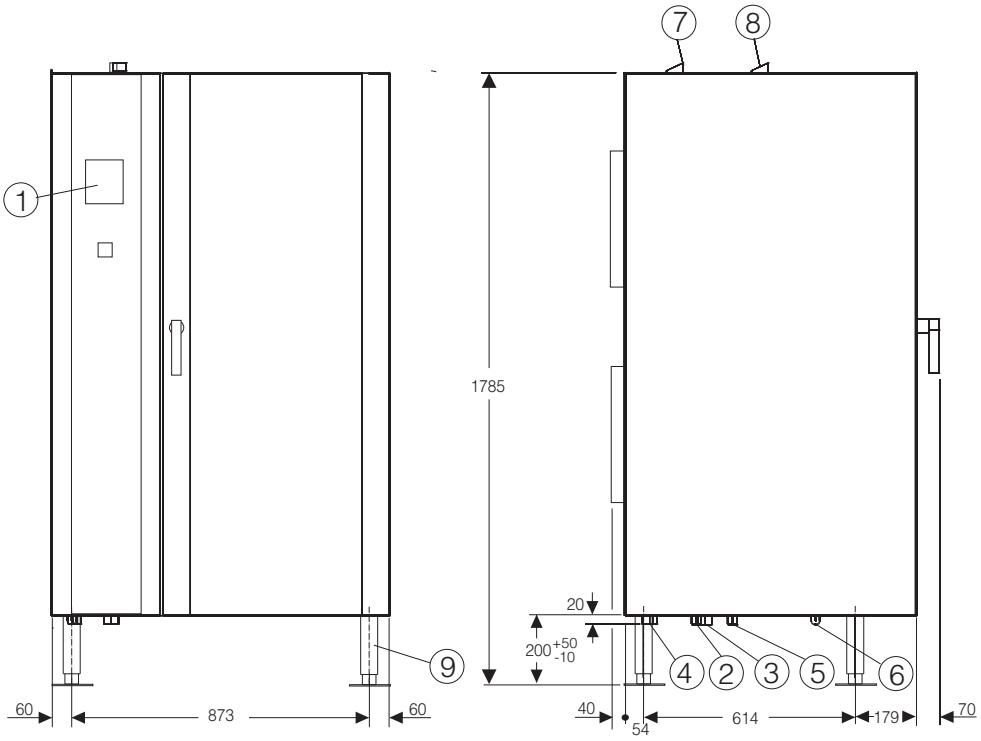
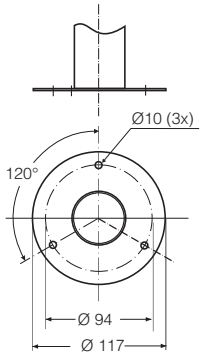
3-333
DOC.NO. 3-333L
EDITION 1 05.10

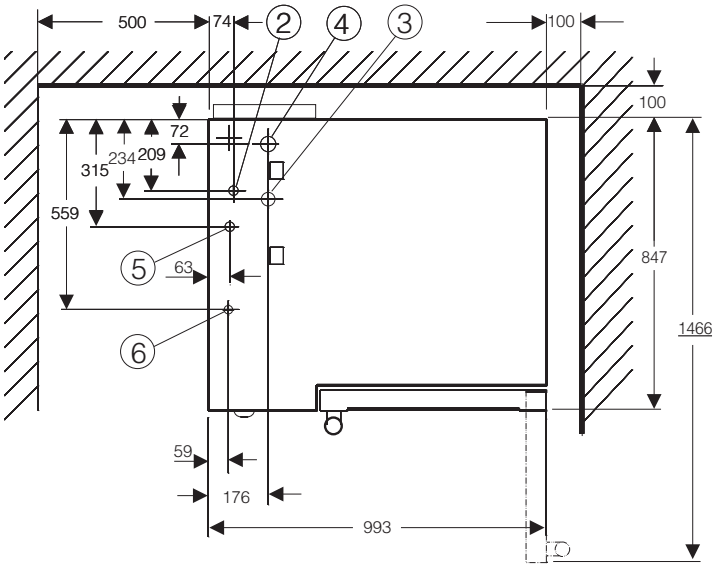
COMBI OVEN, AIR-O-STEAM 20 (T)

Dimensions mm



Details of marine foot:





1. Touch screen control panel
2. Water connection R 3/4" M
   *Cold (potable) water with pressure 150-250 kPa (1.5-2.5 bar) max 450 kPa (4.5 bar), max. hardness 0.5-5 °f, max. chlorine concentration ~10 ppm, pH value over 7. Water consumption 8.5 l/h. Incoming pipe should be fitted with a mechanical filter and shut-off valve. The water should be delimed.
3. Overflow drain pipe.
4. Drain connection R 2" M.
   * To be connected to a drain pipe L=0.5-3 m (resistant to min.100 °C), drain line should have a min. gradient of 5°.
5. Cooling (potable) water inlet R 3/4".
   *Water pressure 150-250 kPa (1.5-2.5 bar) max 450 kPa (4.5 bar), max. hardness 40 °f. Incoming pipe should be fitted with a mechanical filter and shut-off valve.
6. Electrical connection
7. Outlet Ø 40 mm – oven ventilation
8. Air intake – oven ventilation
9. Adjustable marine legs

*Water and drain connections – see separate installation instructions. Water hardness in french degrees °f. (One degree French is defined as 10 milligrams of calcium carbonate per litre of water, equivalent to 10 ppm.).

Specification

Model	PNC	Capacity containers	Max. quantity of food loaded	Temperature range	Voltage V	Loading kW			Nominal loading kW	Fuse	Weight kgs		Shipping volume m³
						fan motor	steam unit	convention unit			net	gross	
AOS201ETE1	267244	20 pcs GN 1/1 (runners pitch 63 mm)	100 kg	25 – 300°C	440 3~60	0.8	24	34	34.5	63	284	300	1.510
AOS201ETF1	267254				400 3~50								

Optional extras

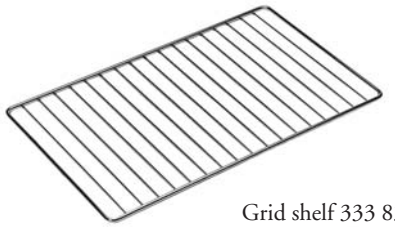
Model	Description
922 017	Pair of GN 1/1 AISI 304 grids
922 036	2 grids GN 1/1 for chickens (8 per grid)
922 007	Trolley tray rack for 20 x GN 1/1, pitch 63 mm
922 010	Trolley tray rack for 20 x GN 1/1, pitch 80 mm
922 014	Thermal blanket for 20x GN 1/1

Model	Description
922 016	Trolley rack-54 plates 74 mm, pitch 63 mm
922 068	Pastry trolley (400x600) AOS 20 GN1/1, 80mm
922 104	Water filter for oven, 1.8 l/min
922 179	2 pcs fat filters
923 006	Side external spray unit

Subject to changes without notice.

LOIPART

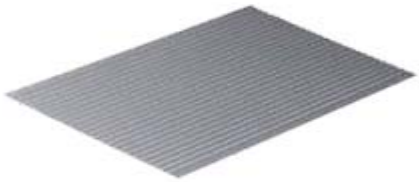
Optionals, AOS-ovens



Grid shelf 333 83

Roasting pan 142.

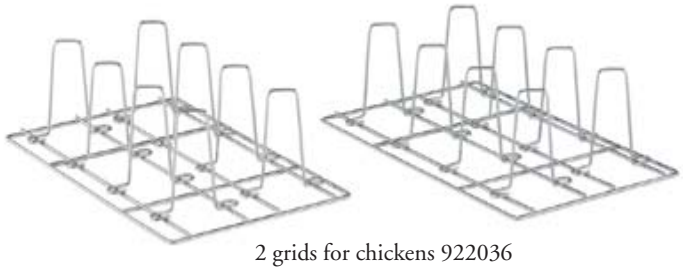
Grill grid 14225



Fry grid 14227

Baking plate 16 76 04

Baking plate 16 76 05



2 grids for chickens 922036

Baking plate for baguette 16 76 07

- GRILL GRID/SHELF
- 2 GRIDS FOR CHICKENS
- ROASTING PANS
- BAKING PLATES

A wide range of optional extras for Electrolux AOS-ovens offers s/s grids for chickens and PTFE treated grill shelf, grill grid and containers in several sizes.
Through an extremely fast and effective heat absorption the products accumulate and keep heat which gives perfect frying results.

The PTFE treated baking plates, intended for different sorts of pastries and bread are made of manganese sheet.
Thanks to the PTFE resin the products can be used without any fat. The resin gives non-stick effect and is extremely easy to clean.
For further specification of the different models, please see overleaf.

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Exclusive Sales of
Electrolux *Marine Equipment*

3-398
DOC. NO. 3-398L
EDITION 5 04.11

OPTIONALS, AOS-OVENS

Specification

Model	Description	Dimensions mm
333 83	Grid shelf GN 1/1, stainless steel	530x325x8
14235	Roasting pan GN 1/1-020	530x325x020
14236	Roasting pan GN 1/1-040	530x325x040
14237	Roasting pan GN 1/1-060	530x325x060
14225	Grill grid GN 1/1	530x325
14227	Fry grid	530x325
16 76 04	Baking plate GN 1/1, perforated	
16 76 05	Baking plate GN 1/1	530x325
16 76 07	Baking plate GN 1/1, baguette	
92 20 36	Couple of grids for chickens (8 pcs per grid)	530x325x152

Subject to changes without notice.

LOIPART

Tilting frying tables

Model 16 80 35S

- STURDY AND HEAVY DUTY DESIGN
- CAST IRON PAN
- THERMAL-INSULATED
- HIGH CAPACITY
- EASY TO MAINTAIN AND TO CLEAN
- 4 DIFFERENT SIZES

The frying pan, made of cast iron, is carefully designed for perfect frying results. The casing is thermal-insulated and has a polished stainless steel exterior. The counter-balanced lid is entirely made of polished stainless steel.
Powerful, embedded heating elements and a thermostat control provide an even and rapidly reached surface temperature up to 300°C.
The gently tilting action, possible to set in any desired position, is operated by a reliable hand wheel gear mechanism.
The heavy column is made of polished stainless steel. Special bolts in top facilitate a perfect pan levelling.
Four different pan sizes are available.
For further specifications and details of the different models, please see overleaf.

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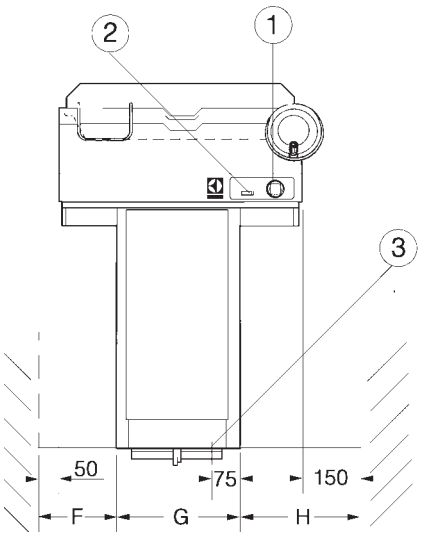
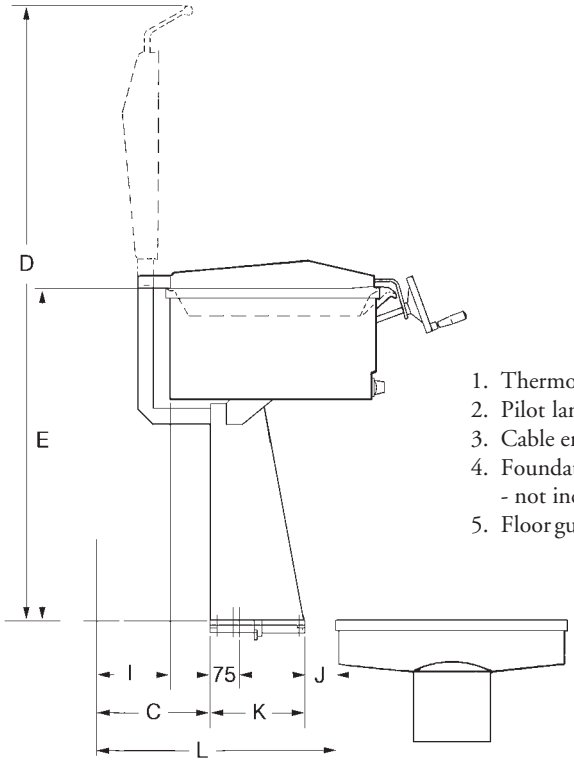
Exclusive Sales of
Electrolux *Marine Equipment*

3-563
DOC. NO. 3-563L
EDITION 5 04.11

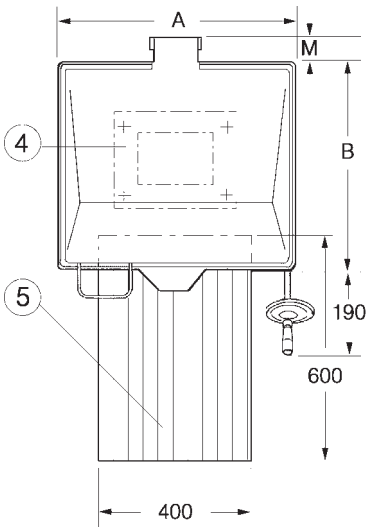
TILTING FRYING TABLES

Dimensions mm
Scale 1:20

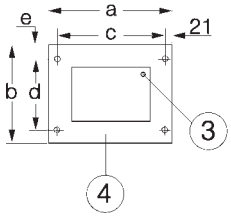




1. Thermostat control
2. Pilot lamp
3. Cable entry for power loading
4. Foundation frame, optional extras - not included
5. Floor gully (not delivered by Loipart)



Installation
Steel foundation to be welded to deck as per measures.
To be in level in all directions and in height. Top of foundation to be at least 5 mm over fit floor to avoid seepage.
Bolting holes (4 pcs. Ø 10) are symmetrically positioned.



Dimensions mm

a*	b*	c	d	e
320	255	278	180	37
370	305	328	200	52

* dim. a and b correspond to dim. G and K on installation drawing

Dimensions mm

Model	A	B	C	D	E	F	G	H	I*	J	K	L	M
16 80 32S	630	550	300	1600	870	200	320	300	150	75	255	630	65
16 80 33S	870	700		1650		300	370	400	210	175	305	780	110
16 80 34S	1170					450		550					
16 80 35S	870					300		400					

* with removable equipment - 140 mm

Specifications

Model	Frying area mm	Depth mm	Voltage V	Loading kW	Max amps in phase	Weight kgs		Shipping volume m³
						net	gross	
16 80 32S	500x450	60	440 3~60	5.5	7.2	130	145	0.500
			400 3~50					
16 80 33S	700x560	90	440 3~60	10	13.1	180	220	0.810
			400 3~50					
16 80 34S	1000x560		440 3~60	14	18.4	210	265	1.300
			400 3~50					
16 80 35S	700x560	180	440 3~60	10	13.1	190	240	0.810
			400 3~50					

Subject to changes without notice.

Tilting frying tables, adjustable height

Model VKF40

- STURDY AND DURABLE DESIGN
- HEIGHT ADJUSTABLE COLUMN
- CAST IRON FRYING SURFACE
- STEPLESS HEAT CONTROL
- THERMAL-INSUL ATED
- HIGH CAPACITY
- 4 SIZES, 2 MODELS
- EASY TO MAINTAIN

The cast iron frying pan is carefully designed for perfect frying results. The casing is thermal-insulated and has a polished stainless steel exterior.
The counterbalanced lid is entirely made of polished stainless steel and when closed, it can be used as an off-loading space or a working surface.
The heavy column is made of polished stainless steel.
Powerful, embedded tubular heating elements are supported by springed, stainless refector for good heat transfer.
The smallest table model has one frying zone and one thermostat, the large models have two frying zones and two thermostats making it possible to fry on one side and keep warm on the other.
The thermostats for stepless regulation, placed in drilled holes in the frying pan, improve heating efficiency.
The tilting action is operated by a reliable hand wheel gear mechanism.
Four different sizes of frying pan are available.
Model 40 is available with frying pan in two depth: 90 or 140 mm.
The tables are intended for bolting directly to the foundation. A stainless steel mounting frame is available as a optional extra.
For further specifications and details of the different models, please see overleaf.

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Exclusive Sales of
Electrolux *Marine Equipment*

3-567
DOC. NO. 3-567L
EDITION 1 10.08

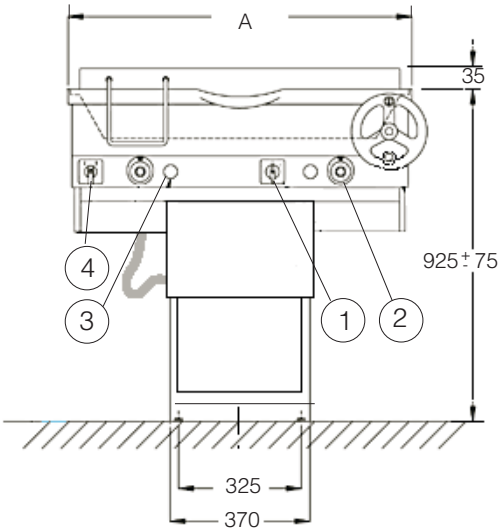
TILTING FRYING TABLES, ADJUSTABLE HEIGHT

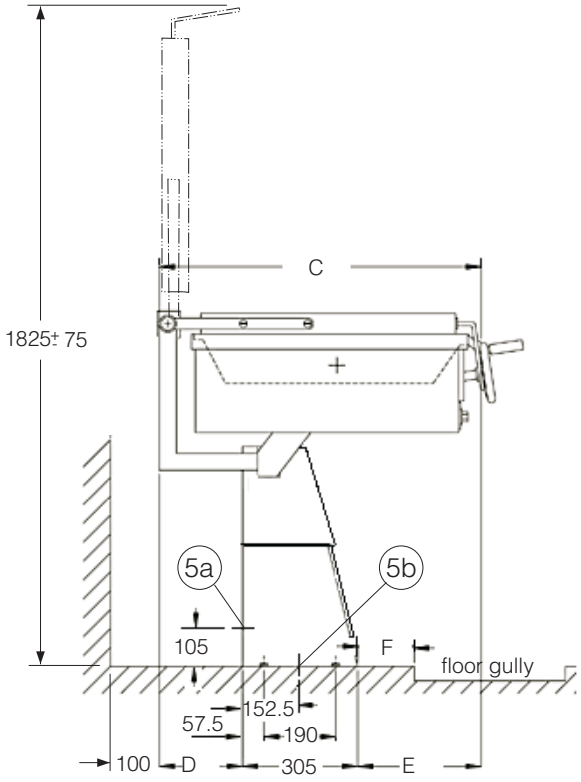
Dimensions mm

1. Power switch
2. Thermostats, stepless heat control
3. Pilot lamps
4. Height adjusting switch

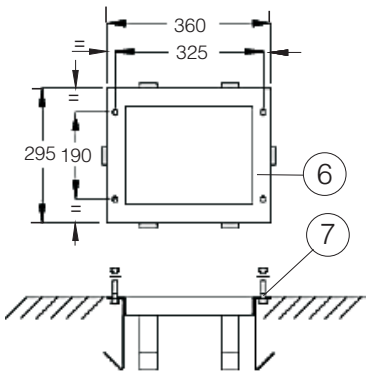
5a, 5b.
Cable entry for power loading

6. Foundation frame, optional extras - not included.
7. Welded screws M12 (4 pcs)





Foundation frame:
(opional extra)



Dimensions mm

Model	A	C	D	E	F
VKF 25	700	760	155	300	150
VKF 35	855				
VKF 40	910	850	220	325	175
VKF 40D					
VKF 55	1190				

Specifications

Model	Frying area mm	Depth of frying pan mm	Voltage V*	Loading kW	Number of heating elements x W	Max amps in phase	Weight kgs		Shipping volume m³
							net	gross	
VKF 25	500x450	90	440 3~60	6.0	3 x 2000	11.8	163	173	0.9
VKF 35	650x450			9.0	6 x 1500	12.0	186	196	1.0
VKF 40	720x550			12.6	2 x 2300 4 x 2000	16.6	210	220	1.32
VKF 40D	720x550	140							
VKF 55	1000x550	90					255	265	1.68

* other voltages available on request

Installation:
Steel foundation to be welded to deck as per measures.To be in level in all directions and in height. Top of foundation to be at least 5 mm over fit floor to avoid seepage.
Foundation frame - see above - is available as optional extra to reduce risk of further seepage. Provided with 4 pcs. welded screws M12, delivered incl. 4 pcs nuts and washers. Corrensponding holes in the column Ø 19mm.

Subject to changes without notice.

Griddles, electric

Model 602083

Model 602086

The Dito Electrolux Libero Line offers a complete package of plug-in appliances suitable for every food service location to cook, fry, grill and chill all kinds of dishes in a quick and easy way. In a very compact space with this versatile griddle you can grill meat, fish, vegetables and more.

STURDINESS

- Heavy duty construction in AISI 304.
- Sealed cooking surface for maximum protection of internal electrical components.
- Frying plate in 10 mm thickness with non-stick chromium surface ensures no heat dispersion.
- 4 adjustable feet.

VERSATILITY

- This griddle is perfect for grilling vegetables, meat, cheese, eggs and many other foods.
- No flavour transfer between different food products thanks to the impenetrable cooking surface.

FUNCTIONALITY

- Fast and even cooking thanks to the evenly spread heating elements and high quality chromium plate.
- Easy to use "P" button allows for any desired heating level to be temporarily memorized for future use.
- "MAX" button to quickly reach maximum heating temperature.
- Digital temperature display and touch button control panel.
- Maximum temperature of 265 °C is reached in 16 minutes or less.
- Sensor is resistant to high temperatures ensuring durability.
- Integrated drain and grease collector with removable drawer under cooking surface.
- Single cooling fan only runs when needed, thus reducing noise levels.
- A splash guard protects your guests.

CLEANLINESS

- IPX4 Water Protection Certification.
- Scraper tool included.

For further specifications, please see overleaf.

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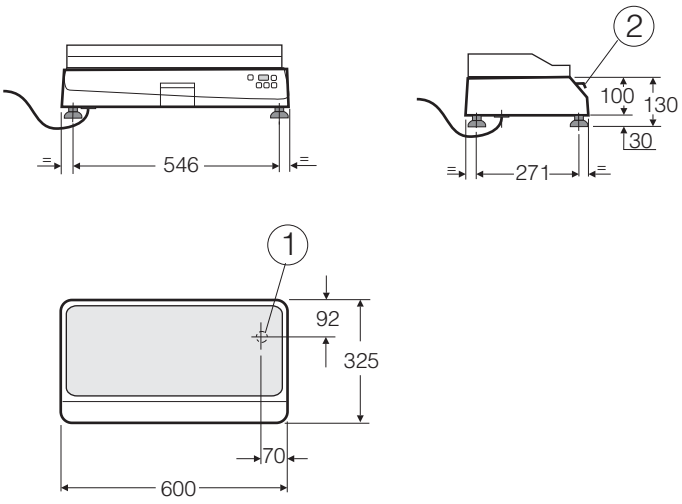
Exclusive Sales of
Electrolux *Marine Equipment*

3-600
DOC. NO. 3-600L
EDITION 2 04.11

GRIDDLES, ELECTRIC

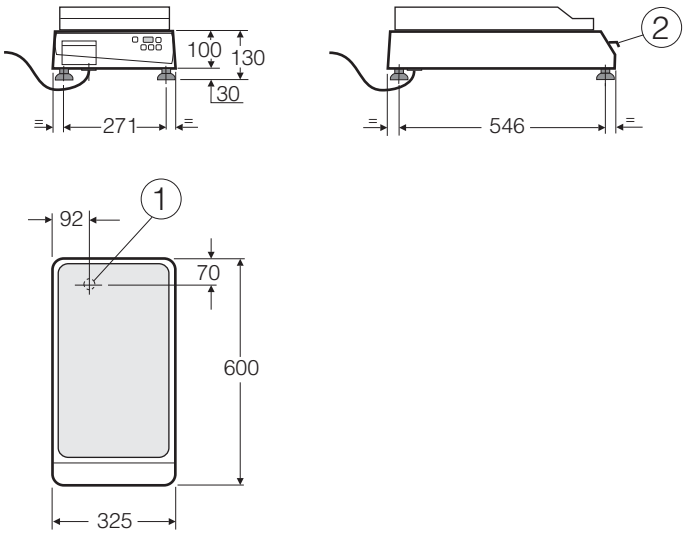
Scale 1:20
Dimensions mm

Model 602083



1. Electrical connection
   (1.0 m cable included)
2. Grease drawer

Model 602086



Specification

Model	Execution	Total loading kW	Voltage V	Fuse A	Weight kgs		Shipping volume m³
					net	gross	
602083	side-by-side	3.2	230 1~50/60	16	18	20	0.035
602086	front-to-back						

Subject to changes without notice.

LOIPART

Contact grills, electric

Model 602120/602122

Model 602123/602126

The Dito Electrolux Contact grills are ideal for compact spaces and perfect for heating up sandwiches, panini, toasts as well as vegetables, meat and fish. They are versatile to any food service operation.

● The Dito Electrolux Contact grills are constructed with the highest quality durable cast iron plates.

● Cast iron plates are covered by a vitreous enamel coating, making them scratch and rust proof and ensuring hygiene. They are acid and salt proof and res istant to oxidation.

● The self-balancing upper plates eliminate the risk of accidentally closing the plates.

● Cooking surfaces:
355x255 mm for 1 1/2 zone models
500x255 mm for 2 zones models.

● Adjustable temperature up to 300 °C thanks to an integrated thermostat.

● Large shock-proof heating coils for evenly cooked food.

● All stainless steel chassis.

● Drip tray to collect all grease and crumbs.

● Available in 2 different versions:
- top and bottom ribbed surface
- top and bottom smooth surface

For further specifications, please see overleaf.

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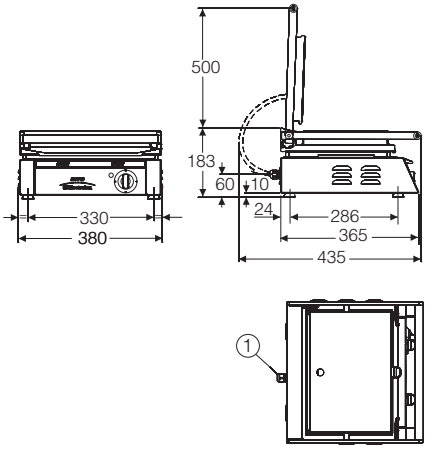
Exclusive Sales of
Electrolux *Marine Equipment*

3-602
DOC. NO. 3-602L
EDITION 1 07.08

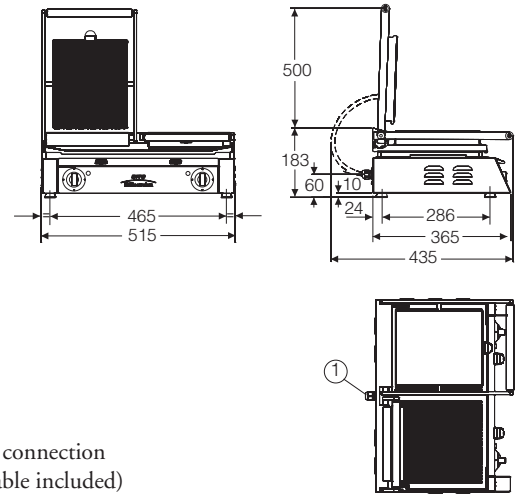
CONTACT GRILLS, ELECTRIC

Scale 1:20
Dimensions mm

Model 602120/602122



Model 602123/602126



1. Electrical connection
(1.0 m cable included)

Specification

Model	Number of zones	Grilling plates	Loading kW total	Voltage V	Max amps in phase A	Weight kgs		Shipping volume m³
						net	gross	
602120	1 1/2	ribbed	2.05	230 1~50/60	8.9	21	25	0.060
602122		smooth						
602123	2	ribbed	3.1		13.5	31	35	0.080
602126		smooth						

Subject to changes without notice.

Fry tops, electric

Model E7FTMHSP05/E7FTMHSP06
with optional front hand rail 216 047
and open base 371113M

The 700XP range is designed to guarantee the highest level of performance, reliability, energy saving, safety standards and ergonomic operation.

• The electric fry top is ideal for cooking meat, fish or vegetables to perfection by placing the food directly on the cooking surface.

EASY TO INSTALL

• Main connections can be accessed via the rear of the unit.
• Access to all components from the front.
• Provided with a service duct to facilitate installation and can be mounted on table tops or open base cupboards.

EASY TO CLEAN

• One piece pressed worktop in 15 mm stainless steel with smooth, rounded corners.
• Exterior panels in stainless steel with Scotch Brite finish.
• All models have right-angled, laser cut side edges to allow flush-fitting joins between units eliminating gaps and possible dirt traps.
• Removable splash-guard in stainless steel covers back and sides of the cooking surface and is dishwasher safe.

EASY TO USE

• Cooking surface in mild steel with smooth or smooth and ribbed plate.
• The standard fry top cooking plate is manufactured from 12 mm thick special mild steel for even temperature distribution and is ideal for grilling and browning. The radiant heat allows thicker cuts of meat to be cooked perfectly.
• Temperature range adjustable from 110°C to 300°C.
• Very fast heat-up time to maximum temperature.
• On the front of the cooking surface there is a full length grease drainage channel and a large drain hole to drain excess grease and fat into a 1,5 liter grease collection drawer.
• Incoloy armoured heating elements positioned beneath the cooking plate.
• Grease collector drawer may be filled with water to facilitate cleaning.
• Safety thermostat on models with thermostatic control.

EASY TO MAINTAIN

• IPX4 water protection.
• The special design of the control knobs and bezels guarantees against water infiltration.

EASY ON THE ENVIRONMENT

• 98% recyclable by weight.
• CFC free packaging.

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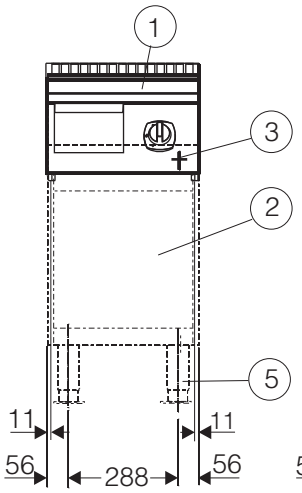
Exclusive Sales of
Electrolux *Marine Equipment*

3-713
DOC. NO. 3-713L
EDITION 1 05.11

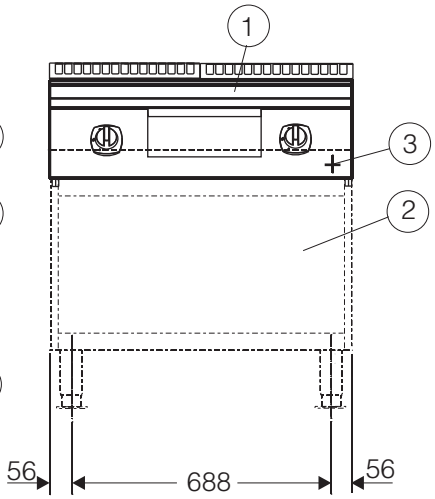
FRY TOPS, ELECTRIC

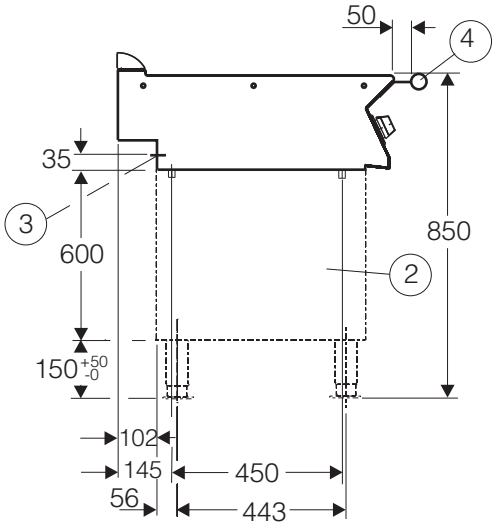
Scale 1:20
Dimensions mm

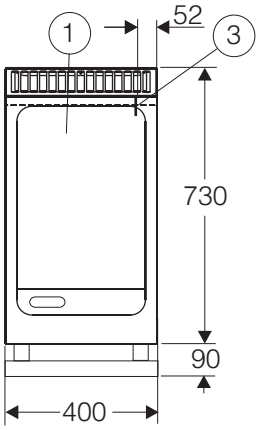
Model E7FTMDSS05/6,
E7FTMDSR05/6
+ open base 371112M

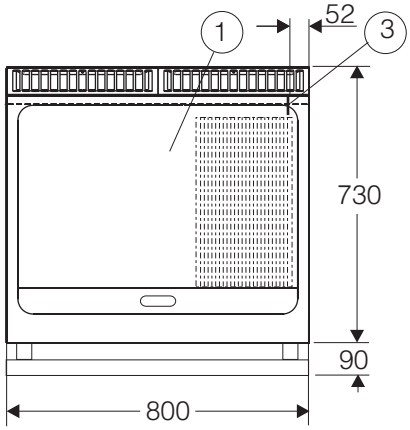


Model E7FTMHSS05/6,
E7FTMHSP05/6
+ open base 371113M



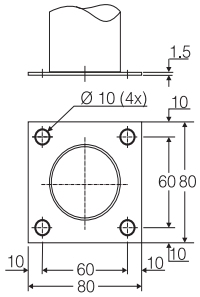






1. Fry tops
2. Open base
3. Electrical connection
4. Front hand rail
5. Marine legs

Detail of marine leg



Specification

Model	PNC	Open base model	Cooking surface		Voltage	Loading kW	Fuse	Weight kgs		Shipping volume m³
			type	size mm				net	gross	
E7FTMDSS05	371154	371112M	smooth	330x540	400 3~50/60	4.5	10	51	64	0.55
E7FTMDSS06	371155				440 3~50/60					
E7FTMDSR05	371156		ribbed		400 3~50/60					
E7FTMDSR06	371157				440 3~50/60					
E7FTMHSS05	371158	371113M	smooth	730x540	400 3~50/60	9	16	87	109	0.95
E7FTMHSS06	371159				440 3~50/60					
E7FTMHSP05	371160		1/3 ribbed		400 3~50/60					
E7FTMHSP06	371161				440 3~50/60					

Installation

The base for fry tops is to be bolted to deck. Centre of legs and position of the fixing holes, see installation drawing above.

Optional extras

Model	Description
216 046	S/s front hand rail, L= 400mm
216 047	S/s front hand rail, L= 800mm
216 308	S/s rear hand rail, L=800 mm
206 307	S/s left or right side hand rails
206 350	Right/left hinged door for open base
371112M	Open base 400
371113M	Open base 800

Subject to changes without notice.

Griddles/grills, electric

Model 16 96 02

Model 16 96 01

- STAINLESS STEEL
- THERMOSTAT CONTROLLED
- HYGIENIC DESIGN
- THREE SIZES

The griddles/grills are manufactured in three widths with tops in three designs - smooth, ribbed or smooth/ribbed tops of steel or chrome steel. The tops have raised edges and a fat drainage hole for excessive fat that collects in a fat tray which is emptied from the front. The griddles/grills are made of stainless steel. The front panel has clear and easily accessible controls. The sides of the griddles/grills are smooth and easy-to-clean.

The griddles/grills are connected to the mains supply at the rear using the supplied 1.5 metre cable.
The griddles/grills can be positioned with the rear directly against a fireproof wall.
A stainless steel floor cabinet with adjustable legs, doors and drawers is also available. The floor cabinet can be fitted with guide racks and grid shelves for Gastro-Norm 1/1.
For further specifications of the different models and optional extras, please see overleaf and product leaflet 10-853.

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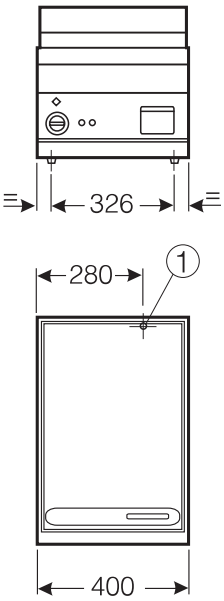
Exclusive Sales of
Electrolux *Marine Equipment*

3-720
DOC. NO. 3-720L
EDITION 3 06.09

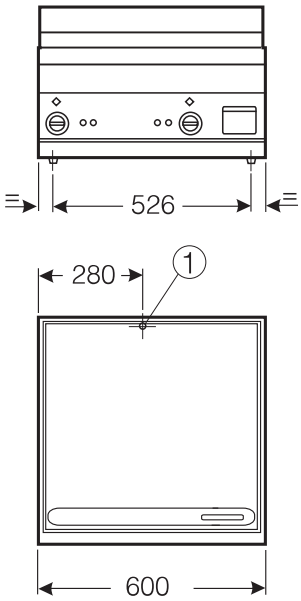
GRIDDLES/GRILLS, ELECTRIC

Scale 1:20
Dimensions mm

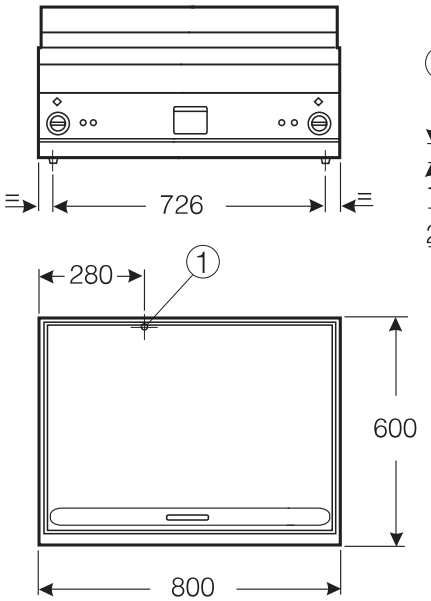
Model 16 96 00,
16 96 02 - 16 96 04

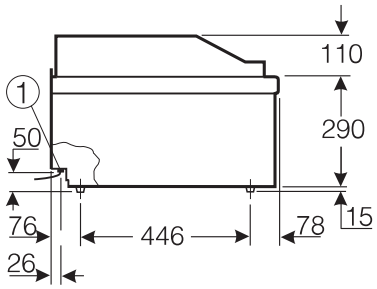


Model 16 96 01,
16 96 05 -16 96 09



Model 16 96 10 - 16 96 12, 16 99 33





1. Electrical connection
(1,5 m cable included)

Specification

Model	Type	Frying plate		Loading kW		Max. amps in phase		Weight kgs		Shipping volume m³
		version	size mm	440 3-60	400 3-50	440 3-60	400 3-50	net	gross	
16 96 00	FTL4ETX	smooth	360 x 560	4.5	3.7	10	9	36	40	0.160
16 96 01	FTL6ETX		560 x 560	3+3	2.5+2.5	13.5	12.5	54	60	0.250
16 96 10	FTL8ETX		760 x 560	4.5+4.5	3.7+3.7	20	18	70	77	0.320
16 96 02	FTR4ETX	ribbed	360 x 560	4.5	3.7	10	9	36	40	0.160
16 96 06	FTR6ETX		560 x 560	3+3	2.5+2.5	13.5	12.5	54	60	0.250
16 96 05	FTLR6ETX	1/2 smooth and 1/2 ribbed	560 x 560							
16 96 11	FTLR8ETX		760 x 560	4.5+4.5	3.7+3.7	20	18	70	77	0.320
16 96 03	FTL4ETSX	smooth chrome plated	360 x 560	4.5	3.7	10	9	36	40	0.160
16 96 07	FTL6ETSX		560 x 560	3+3	2.5+2.5	13.5	12.5	54	60	0.250
16 96 12	FTL8ETSX		760 x 560	4.5+4.5	3.7+3.7	20	18	70	77	0.320
16 96 04	FTR4ETSX	ribbed chrome plated	360 x 560	4.5	3.7	10	9	36	40	0.160
16 96 09	FTR6ETSX		560 x 560	3+3	2.5+2.5	13.5	12.5	54	60	0.250
16 96 08	FTLR6ETSX	1/2 smooth and 1/2 ribbed chrome plated								
16 99 33	FTLR8ETSX		760 x 560	4.5+4.5	3.7+3.7	20	18	70	77	0.320

Subject to changes without notice.

Bratt pan, electric

Model 16 96 13

- STAINLESS STEEL
- THERMOSTAT CONTROLLED
- HYGIENIC DESIGN
- REMOVABLE PAN
- EQUAL HEAT DISTRIBUTION

The bratt pan is manufactured of stainless steel. The frying pan is made of high quality steel for fast and effective frying with equal heat distribution. The cook-top has raised edges on three sides to collect any spillage.
The front panel has clear and easily accessible controls. The sides of the frying table are smooth and easy-to-clean.
The bratt pan is connected to the mains supply at the rear using the supplied 1.5 metre cable.

The bratt pan can be positioned with the rear directly against a fireproof bulkhead.
A stainless steel floor cabinet with adjustable legs, doors and drawers is also available. The floor cabinet can be fitted with guide racks and grid shelves for Gastro-Norm 1/1.
For further specifications of the different models and optional extras, please see overleaf and product leaflet 10-853.

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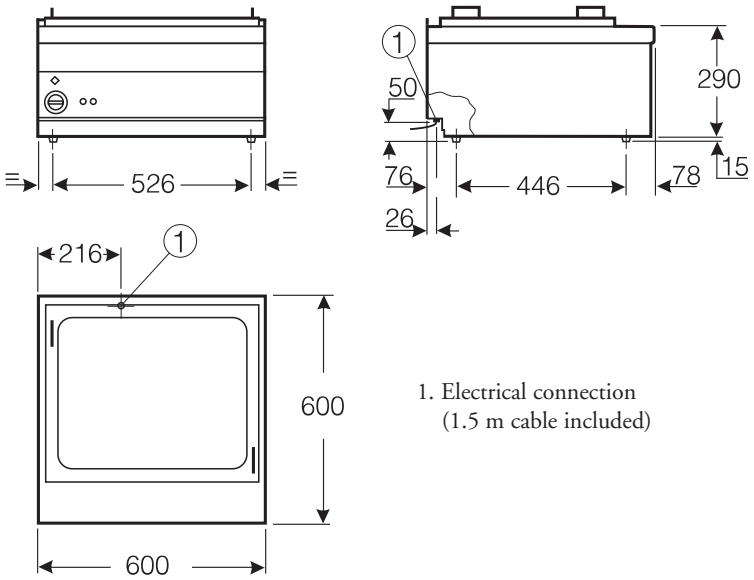
Exclusive Sales of
Electrolux *Marine Equipment*

3-722
DOC. NO. 3-722L
EDITION 3 04.11

BRATT PAN, ELECTRIC

Scale 1:20
Dimensions mm

Model 16 96 13



1. Electrical connection
(1.5 m cable included)

Specification

Model	Type	Frying pan volume litres	Voltage V	Loading kW		Max amps in phase		Weights kgs		Shipping volume m³
				440 3~60	400 3~50	440 3~60	400 3~50	net	gross	
16 96 13	BR6ETX	20	400 3~50 440 3~60	6	5	13.5	12.5	45	51	0.250

Subject to changes without notice.

Chargrills, electric

Model 16 96 17

Model 16 96 18

- STAINLESS STEEL
- THERMOSTAT CONTROLLED
- HYGIENIC DESIGN
- TWO SIZES

The chargrills are made of stainless steel. The cook-top has raised edges on three sides to collect any spillage. The large model has two separatelly controlled heating zones. The grids are easy removable. The sides of the chargrills are smooth and easy-to-clean.
The chargrills are connected to the mains supply at the rear using the supplied 1.5 metre cable.

The chargrills can be positioned with the rear directly against a fireproof bulkhead.
A stainless steel floor cabinet with adjustable legs, doors and drawers is also available. The floor cabinet can be fitted with guide racks and grid shelves for Gastro-Norm 1/1.
For further specifications of the different models and optional extras, please see overleaf and leaflet 10-853.

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Exclusive Sales of
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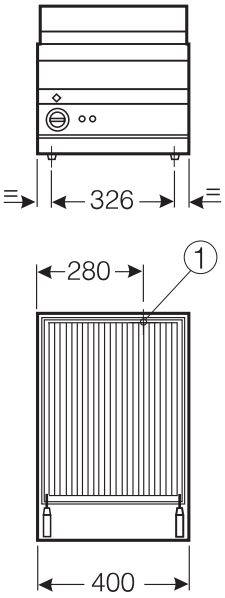
3-724
DOC. NO. 3-724L
EDITION 2 04.11

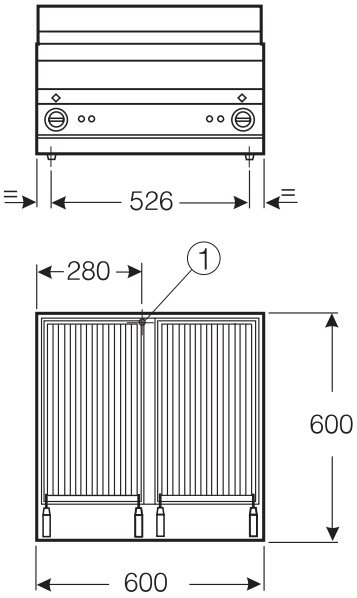
CHARGRILLS, ELECTRIC

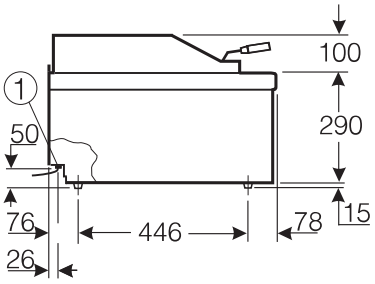
Scale 1:20
Dimensions mm

Model 16 96 17



Model 16 96 18





1. Electrical connection
(1.5 m cable included)

Specification

Model	Type	Grilling surface mm	Voltage V	Loading kW		Max amps in phase		Weight kgs		Shipping volume m³
				400 3~50	440 3~60	400 3~50	440 3~60	net	gross	
16 96 17	CW4ETX	380 x 470	400 3~50 440 3~60	6	6	8.5	8	34	38	0.160
16 96 18	CW6ETX	580 x 470		3.6+3.6	4+4	14	15.5	56	62	0.250

Subject to changes without notice.

Deep fat fryers, electric

Model 16 96 21

Model 16 96 22

- STAINLESS STEEL CONSTRUCTION
- THERMOSTAT CONTROLLED
- WITH OVERHEATING PROTECTION
- HYGIENIC DESIGN
- TWO SIZES
- MANUFACTURED ACC. TO SOLAS RECOMMENDATIONS

The deep fat fryers are made of stainless steel The top has raised edges on three sides to collect any spillage. The deep fat fryers are equipped with overheating protection and an oil drainage valve, which is fitted with the supplied drainage pipe. The liftable heating elements facilitate cleaning.
The deep fat fryers are manufactured in widths of 400 resp. 600 mm and are supplied with 1 resp. 2 frying baskets.
The front panel has clear and easily accessible controls. The sides of the range are smooth and easy-to-clean.

The deep fat fryers are connected to the mains supply at the rear using the supplied 1.5 metre cable. The deep fat fryers can be positioned with the rear directly against a fireproof bulkhead.
A stainless steel floor cabinet with doors and drawers is also available. The floor cabinet can be fitted with guide racks and grid shelves for Gastro-Norm 1/1.
For further specifications of the different models and optional extras, please see overleaf and product leaflet 10-853.

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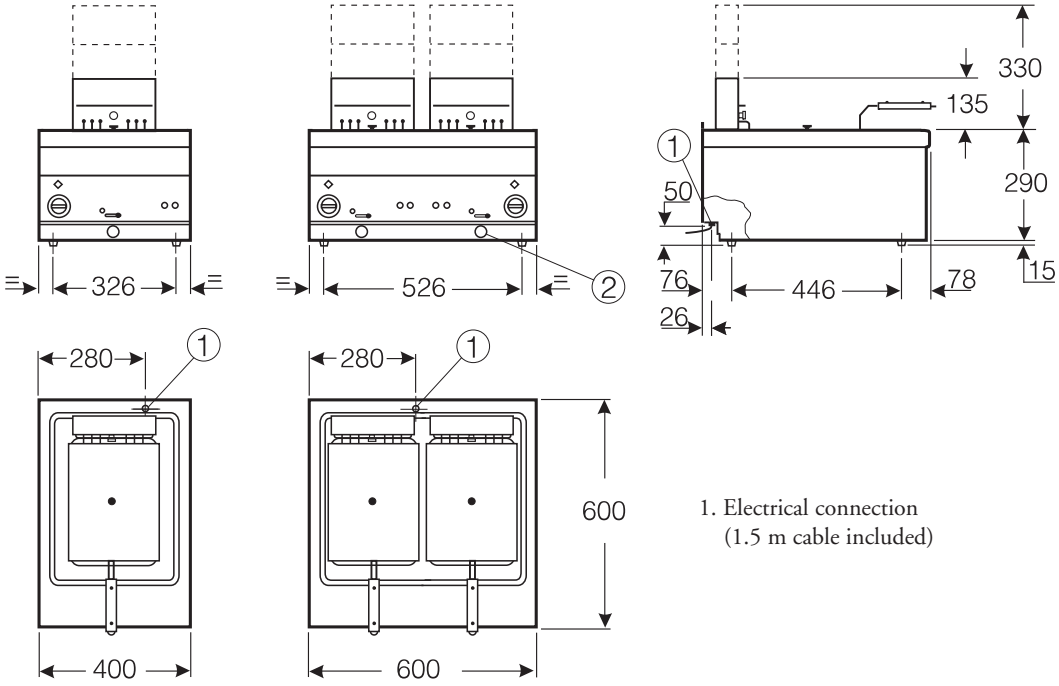
Exclusive Sales of
Electrolux *Marine Equipment*

3-730
DOC. NO. 3-730L
EDITION 4 04. 11

DEEP FAT FRYERS, ELECTRIC

Scale 1:20
Dimensions mm

Model 16 96 21 Model 16 96 22



1. Electrical connection
(1.5 m cable included)

Specification

Model	Type	Oil volume litres	Voltage V	Loading kW		Max. amps in phase		Weight kgs		Shipping volume m³
				400 3~50	440 3~60	400 3~50	440 3~60	net	gross	
16 96 21	FQ4ETX	9	400 3~50 440 3~60	4.5	5.4	6.5	7	20	24	0.160
16 96 22	FQ6ETX	2x9		4.5+4.5	5.4+5.4	13	14	31	37	0.250

Subject to changes without notice.

LOIPART

Deep fat fryers, series 2000

Model V200 MS

Model V2200 MS

Model V250 MS

Model V400 MS

- HIGH OUTPUT
- LOW OPERATING COSTS
- GOOD FRYING RESULTS
- EASY TO WORK WITH
- HIGH QUALITY ELEMENTS
- PRECISE TEMPERATURE CONTROL
- FIVE SIZES
- EASY TO CLEAN
- MANUFACTURED ACC. TO SOLAS RECOMMENDATIONS

These fryers are made entirely in stainless steel with very strong, 1.5 mm thick, seamless, pressed stainless steel oil pan. The curved edges and corners, and the hinged construction of the stainless steel heating elements facilitate cleaning. The surface temperature is limited to 250° C, prolonging the life of the frying oil.
The drain, located in the under cabinet, is provided with a ball type drain valve with security lock. The dialogue multi-action thermostat makes it easy to cope at peak times - the fryer heats continually and gives a maximum output.

The thermostat probe is fixed to the heating element which means quick response and precise temperature control. Using a "stand-by system" when not frying, the fryer saves both oil and electricity.
As to Solas rules the client can chose to use the connection points directly in the unit or use the separate 4-wire Solas security cord that the machine comes with.
A basket lift with manual timer and a filtration system with pump and microfilter are available as optional extras.
For further specifications of the different models, please see overleaf.

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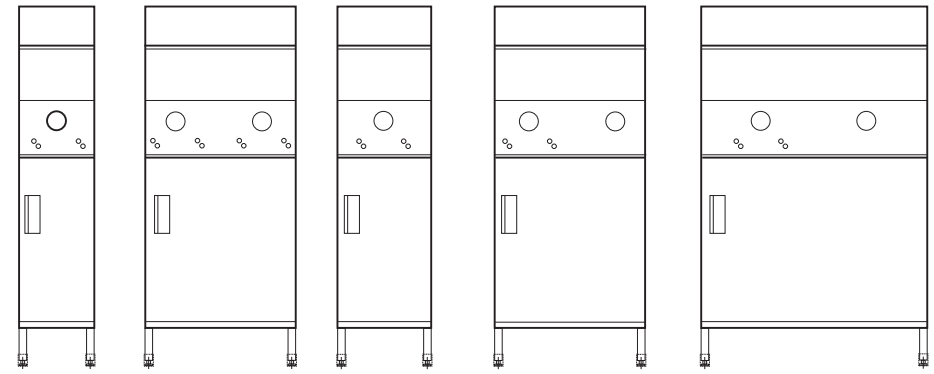
Exclusive Sales of
Electrolux *Marine Equipment*

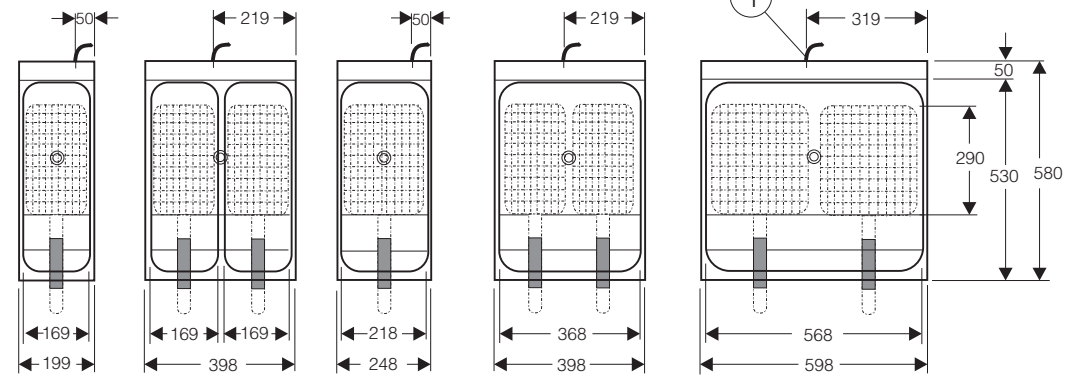
3-807
DOC. NO. 3-807L
EDITION 9 01.09

DEEP FAT FRYERS, SERIES 2000

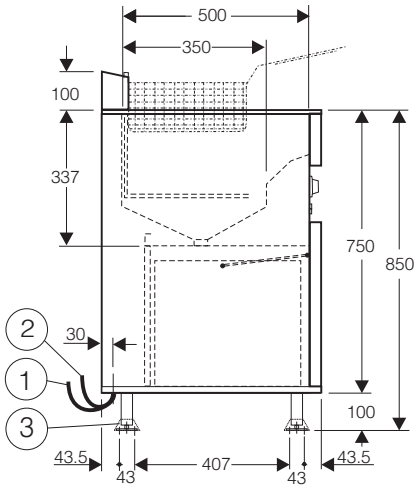
Scale 1:20
Dimensions mm



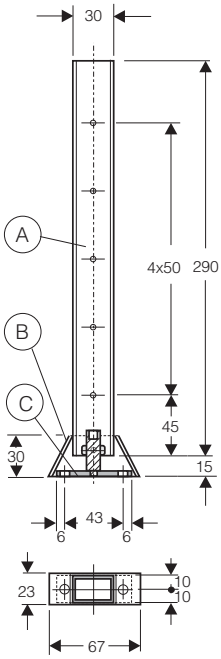
V200 MS V2200 MS V250 MS V400 MS V600 MS



Side view, all models



Detail of marine leg adjustable in 50 mm steps:



A. Leg – s/s tube 30x20x1.5
B. Cover for foundation plate
C. Foundation plate 55x20x4 with predrillet holes for M6 bolts

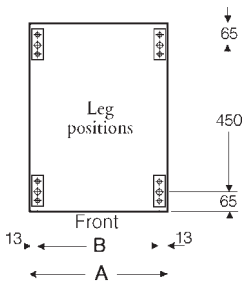
1. Electrical connection, 1.9 m cable without plug
2. Solas security connction - 1.9 m electric cord cable without plug
3. Marine leg, see detail drawing

Specification

Model	Prod. no	Oil capacity, litres	Output kg chips/h	Voltage	Heating element kW	Input kW	Fuse A	Weight kgs		Shipping volume m³
								net	gross	
V200 MS	8200MS	7-9	19-23	400 3~50	7.2	7.2	10	34	40	0.170
V200 MS	8204MS			440 3~60						
V2200 MS	8210MS	2x7-9	38-46	400 3~50	2 x 7.2	14.4	20	52	60	0.314
V2200 MS	8214MS			440 3~60						
V250 MS	8220MS	8-10	19-23	400 3~50	7.2	7.2	10	35	41	0.205
V250 MS	8224MS			440 3~60						
V400 MS	8240MS	18-20	38-46	400 3~50	2 x 7.2	14.4	20	49	57	0.314
V400 MS	8244MS			440 3~60						
V600 MS	8250MS	25-28	57-68	400 3~50	3x7.2	21.6	32	69	79	0.460
V600 MS	8252MS			440 3~60						

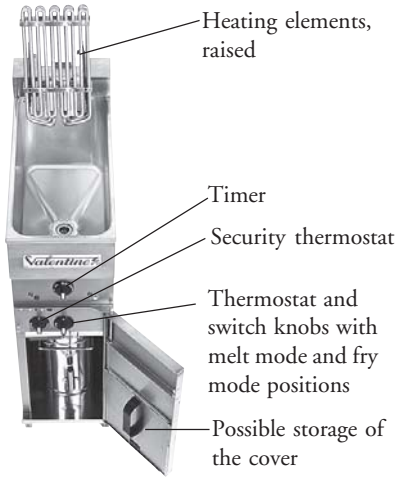
Specification

Baskets included in delivery					
dimensions mm	quantity, for model				
	V200 MS	V2200 MS	V250 MS	V400 MS	V600MS
160x290x130	1	2	-	2	-
210x290x130	-	-	1	-	
255x290x130			-	-	2



Dimensions mm

Model	A	B
V200 MS	199	173
V250 MS	248	222
V2200 MS V400 MS	398	372
V600 MS	598	572

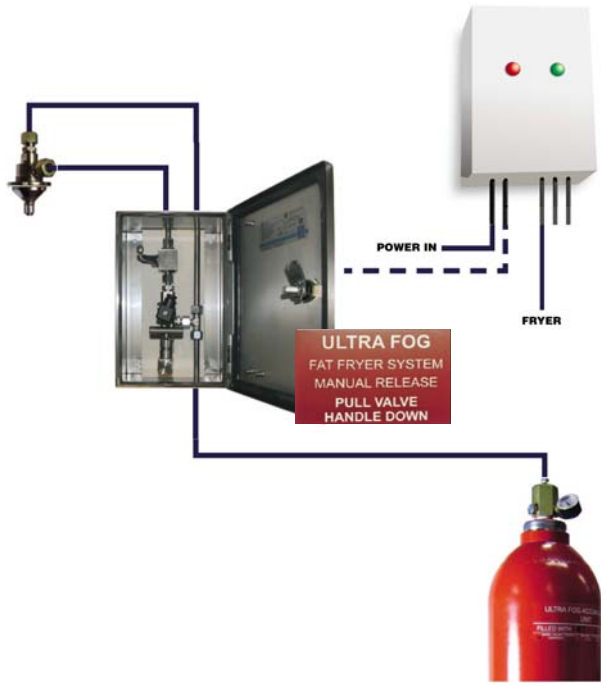


Installation

The fryers are delivered with Solas 4-wire safety cable to terminals 1, 2, 3 and 4. Terminals 3+4 are potential free contacts in series over all security thermostats, for activating alarms, flash lights, horns etc. in the main galley. (Standard alarm supplied by LOIPART, not flash lights and horns.) Beside the alarm the fryer shall be fitted with an automatic or manual extinguishing system.

Subject to changes without notice.

Fire extinguishing system for deep fat fryers



Fire extinguishing system UF26L

- FAST EXTINGUISHING
- TREMENDOUS COOLING EFFECT
- EFFECTIVE SHIELDING OF RADIANT HEAT
- LOW WATER CONSUMPTION
- SMALL DAMAGES TO THE EQUIPMENT, FASTER RESTORING
- LOWER TOTAL SYSTEM WEIGHT
- ENVIRONMENTALLY FRIENDLY
- EASY AND CLEAN INSTALLATION
- ACC. TO SOLAS EDITION 2009

Complete water-mist based fire suppression system (SOLAS-version), for single /double well deep fat fryers not larger surface than 0.284 m². Extinguishing time 2-5 seconds. Flow through nozzle at least 8 L/min. Working in a high pressure of 100 bars, this system uses sprinklers which generate a mist of small water droplets. The amount of water required by the high pressure mist system is dramatically reduced compared to the conventional systems.

Triggering of suppression system shall switch off electrical power to fat fryer. Triggering of system can be manual as well as automatic.

When the power to the fat fryer is switched off automatically and the sprinkler is released, a control box CB1with audible/visible alarm is generated.

System is to be connected to fat fryer - the nozzle should be fitted directly over the middle of the deep-fryer at a height of between 1000 – 1400 mm from the top of the deep-fryer.

A complete supply includes a pressurized pressure container containing at least 26 litres of water (70%) and nitrogen (30%), control box CB1, all installation material (pipes, washers, valve and couplings) and fryer cabinet/box.

For further specifications, please see overleaf.

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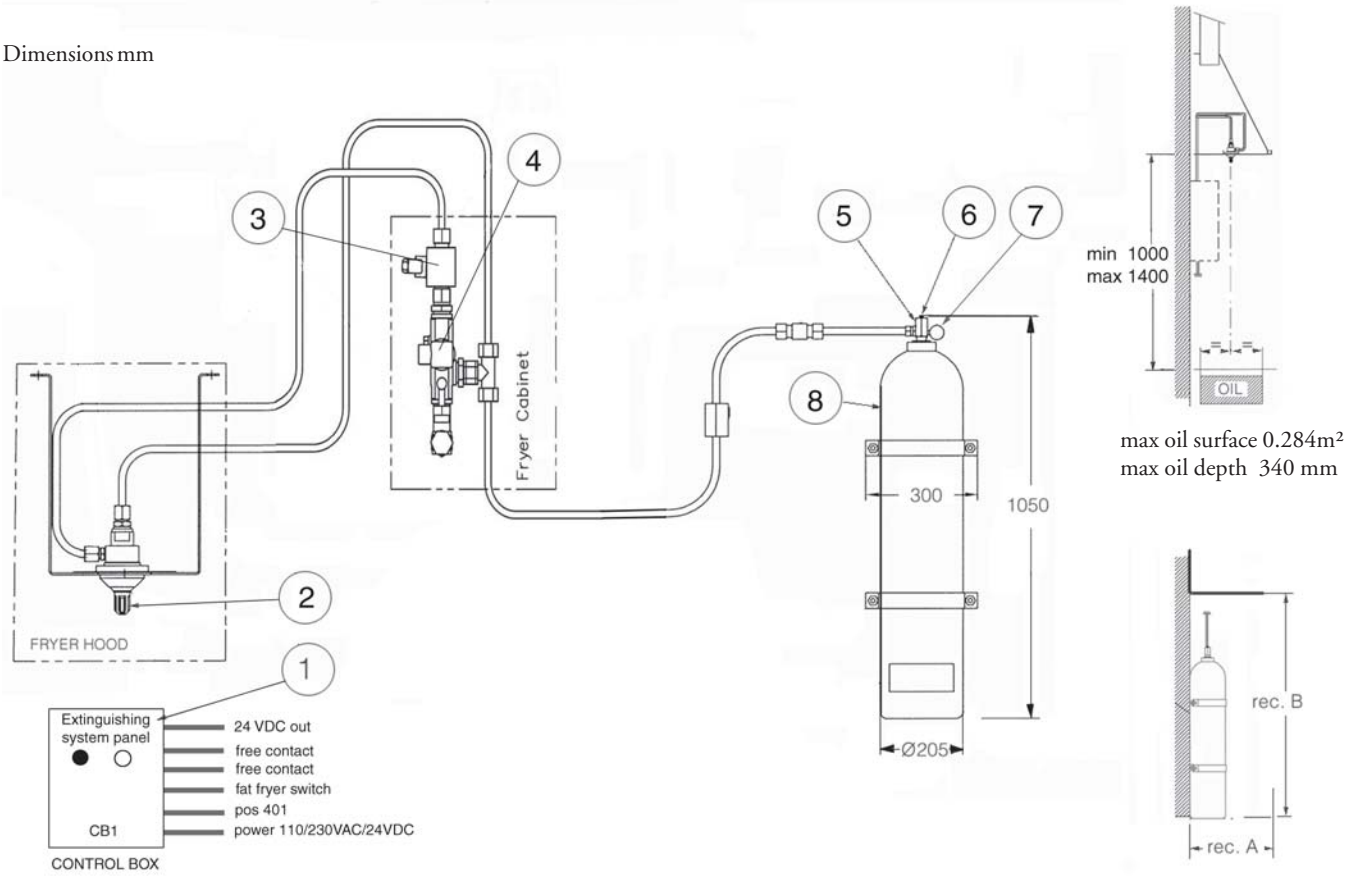
Exclusive Sales of
Electrolux *Marine Equipment*

3-811
DOC.NO. 3-810L
EDITION 2 05.11

FIRE EXTINGUISHING SYSTEM UF26L

Dimensions mm



1. Control box CB1 with audible/visible alarm
2. Sprinkl nozzle
3. Manual release valve
4. SWI cut-off switch - pos 401
   (cuts off the electrical power when the system pressure is under 90 bar).
5. Pressure container valve with manometer
6. System activation screw (M8)
7. Manometer
8. Water bottle 26 l (70% water and 30% Nitrogen)

Specification

Model	Extinguishing time	Triggering temperature (at nozzle)	Spray time of water mist	Flow through nozzle	Container volume	Water volume	Temperature range °C
UF26L	2-5 sec	141 °C	3 min	8 l/min (at 100 bar)	26 l	70 % of container volume	min +1 max +50

Installation recommendations:
The fryer cabinet recommends to be mounted 4 m from the deep fat fryer. Control box CB1 must be installed in a visible location inside the galley. Pressure container must be mounted on the bulkhead using the clamps, at a recommended distance of 3 to 8 m from the deep fat fryer. Clamp bolts are to be welded to the bulkhead.
For further information see separate installation instructions.

The product has EC-type examination approval certificate according to ISO15371:2009.
All extra inspection and approval procedures shall be bourne by installer/purchaser.

Optional extras

PNC	Description
941128001	Nozzle Tool
1003027	Accumulator refill kit

Subject to changes without notice.

Deep fat fryer, electric

Model
E9FRMD1HF5/E9FRMD1HF6
with optional front hand rail

The 900XP range is designed to guarantee the highest level of performance, reliability, energy saving, safety standards and ergonomic operation.
• The electric fryer is ideal for kitchens needing a fast and easy to use appliance capable of cooking numerous portions time after time.

EASY TO INSTALL
• Main connections can be accessed via the rear of the unit.
• Access to all components from the front.
• Provided with a service duct to facilitate installation and can be mounted on table tops, open base cupboards bridging or cantilever supports.

EASY TO CLEAN
• One piece pressed worktop in 2 mm stainless steel with smooth, rounded corners.
• Exterior panels in stainless steel with Scotch Brite finish.
• Right-angled, laser cut side edges to allow flush-fitting joins between units eliminating gaps and possible dirt traps.
• Oil drainage via a tap with push and turn safety mechanism.
• Marin e feet in stainless steel are adjustable up to 50 mm in height.

EASY TO USE
• Swivelling incoloy armoured heating elements in the cooking well can be easily tilted up to facilitate well cleaning operations.
• Thermostatic regulation of oil temperature from 105°C to 185°C.
• Overheat safety thermostat.
• Supplied with 2 half baskets .

EASY TO MAINTAIN
• IPX5 water protection.
• The special design of the control knobs and bezels guarantees against water infiltration.

EASY ON THE ENVIRONMENT
• 98% recyclable by weight.
• CFC free packaging.
• Manufactured acc. to Solas recommendations.

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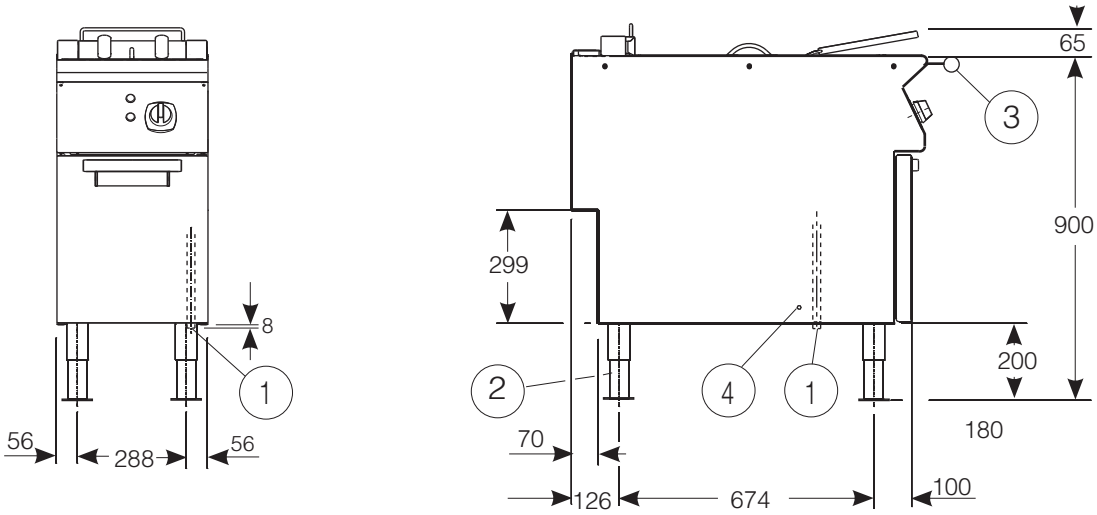
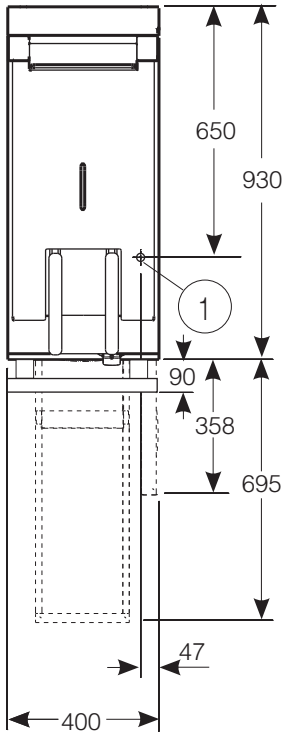
Exclusive Sales of
Electrolux *Marine Equipment*

3-818
DOC. NO. 3-818L
EDITION 1 05.11

DEEP FAT FRYER, ELECTRIC

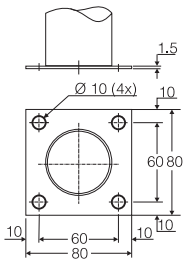
Scale 1:20
Dimensions mm





1. Electrical connection
2. Marine legs
3. Front hand rail (optional)
4. Eqiupotential screw

Detail of marine leg:



Specification

Model	PNC	Cupboard with door	Capacity litres	Voltage	Loading	Max amps i phase		Weight kgs		Shipping volume m³
						at voltage 400 3~50	at voltage 440 3~60	net	gross	
E9FRMD1HF5	391190	1	18	400 3~50/60	16.5	23	21	57	67	0.390
E9FRMD1HF6	391191			440 3~50/60						

Installation
The floor standing range is to be bolted to deck. Centerering of the legs and position of the holes, see the drawings above.

Optional extra

PNC	Description
927226	Full size basket
216046	Front hand rail 400 mm

Subject to changes without notice.

Deep fat fryers, electric

Model
E7FRMH2FF5/E7FRMH2FF6
with optional front hand rail

The XP 700 range is designed to guarantee the highest level of performance, reliability, energy saving, safety standards and ergonomic operation.

• The freestanding electric fryer with V-Shaped well is ideal for kitchens needing a versatile, efficient and easy to clean unit capable of cooking numerous portions time after time. The V-Shaped well is equipped with high efficiency external heating elements guaranteeing a longer oil life (compared to fryers with heating elements inside the well) and a uniform distribution of heat.

EASY TO INSTALL

• Main connections are accessible from below the base of the unit.

• Access to all components from the front.

EASY TO CLEAN

• Deep drawn V-Shaped well with rounded corners for safe and easy cleaning.

• One piece pressed worktop in 1,5mm stainless steel with smooth, rounded corners.

• Exterior panels in stainless steel with Scotch Brite finish.

• Right-angled, laser cut side edges to allow flush-fitting joins between units eliminating gaps and possible dirt traps.

• Oil drainage via a tap into a drainage container positioned under the well thus simplifying the consumed oil management and guaranteeing the operator safety.

• Marine feet in stainless steel are adjustable up to 50mm in height.

EASY TO USE

• Thermostatic regulation of oil temperature from 105°C to 185°C.

• Overheat safety thermostat.

• The tilting heating elements (14 liter fryers) located inside the well gurantee a uniform distribution of heat throughout the oil.

EASY TO MAINTAIN

• IPX4 water protection.

• The special design of the control knobs and bezels guarantees against water infiltration.

EASY ON THE ENVIRONMENT

• 98% recyclable by weight.

• CFC free packaging.

• Manufactured acc. to Solas recommendations.

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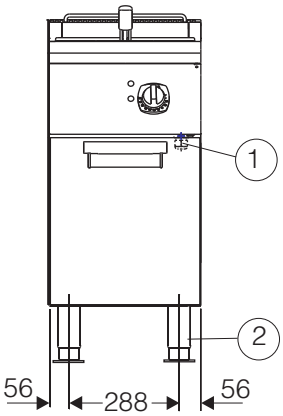
Exclusive Sales of
Electrolux *Marine Equipment*

3-819
DOC.NO. 3-819L
EDITION 1 05.11

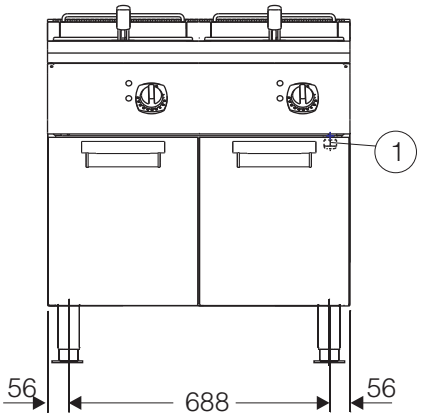
DEEP FAT FRYER, ELECTRIC

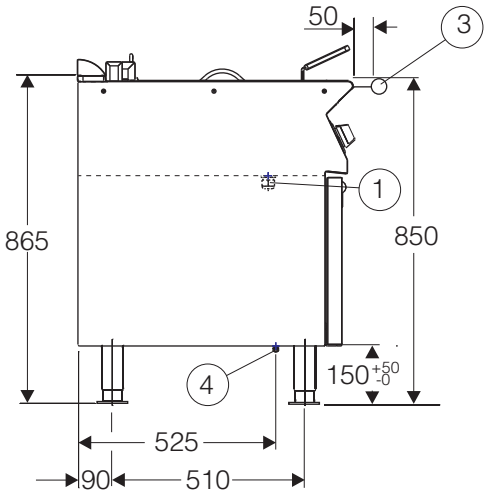
Scale 1:20
Dimensions mm

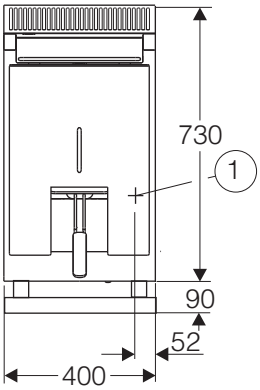
Model E7FRMD1FF5/6

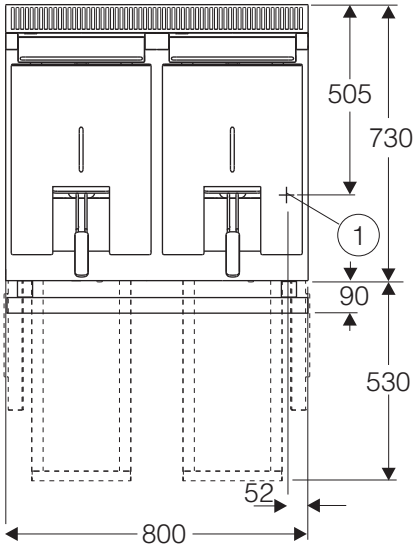


Model E7FRMH2FF5/6



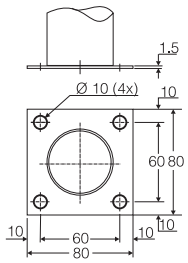






1. Electrical connection
2. Marine legs
3. Front hand rail (optional)
4. Equipotential screw

Detail of marine leg:



Specification

Model	PNC	Cupboard nummber of door/s	Capacity litres	Voltage	Loading kW	Max amps i phase		Weight kgs		Shipping volume m³
						at voltage 400 3~50	at voltage 440 3~60	net	gross	
E7FRMD1FF5	371162	1	14	400 3~50/60	8.7	12.6	11.2	47	55	0.47
E7FRMD1FF6	371163			440 3~50/60						
E7FRMH2FF5	371164	2	2X14	400 3~50/60	17.4	25.2	22.9	72	92	0.84
E7FRMH2FF6	371165			440 3~50/60						

Installation

The floor standing fryers are to be bolted to deck. Centre of the legs and position of the holes, see the drawings above.

Optional extras

Model	Description
206 307	S/s left or right side hand rails
921 691	Basket for 14 liters fryers
921 692	2 1/2 baskets for 14 liters fryers
921 693	Filter for fryer oil collection basin
216 046	Front hand rail 400 mm
216 047	Front hand rail 800 mm

Subject to changes without notice.

Salamander, electric

Model VSE-SM

- STAINLESS STEEL
- RAPID START
- EVEN TEMPERATURE DISTRIBUTION - CHOICE OF 2 ZONES
- SHORT HEATING UP TIME
- ENERGY SAVING
- EASY, FLEXIBLE INSTALLATION
- EASY TO CLEAN

These salamanders are perfect appliances for grilling and gratin-baking dishes and warming plates.
The salamanders are equipped with electric heat radiation from the top that can be moved vertically. Both sides of the salamander are open, for ease of use and rapid cooling.
Wall mounted model delivered with AISI 304 brackets.
The salamanders are equipped with easy to remove cooking grid and pull-out drip tray of approx. 7 liters.
Large 400x650mm grid that accommodates GN 1/1 containers.

Top with high intensity heating element adjustable between 130mm and 280mm.
2 independent infrared heating zones with separate control. Each zone with two heating capacities (half or full power).
Easy of environment - 98% recyclable by weight.
The salamanders areavailable as a table top model with 4 feet, or as a wall mounted model with supporting brackets.
For further specifications of the different models and optional extras, please see overleaf.

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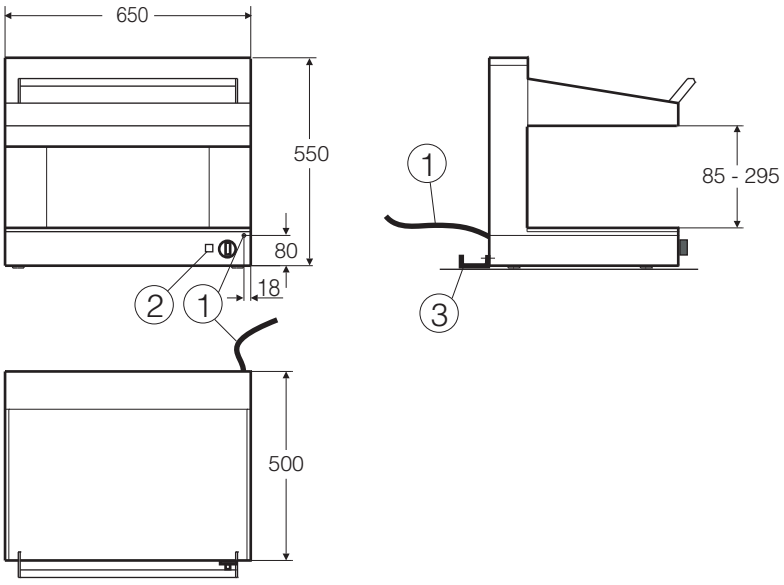
Exclusive Sales of
Electrolux *Marine Equipment*

3-860
DOC.NO. 3-860L
EDITION 7 08.06

SALAMANDER, ELECTRIC

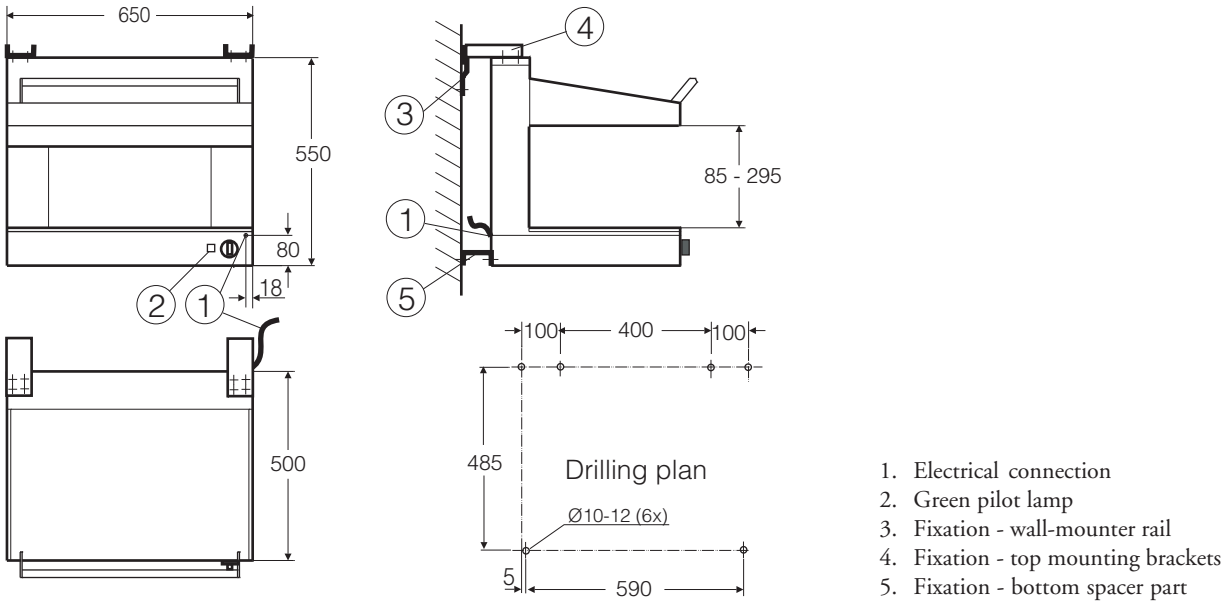
Scale 1:20
Dimensions mm

Table top model VSE-SM



1. Electrical connection
2. Green pilot lamp
3. Fixation- angle bracket

Wall-mounted model VSE-WM



1. Electrical connection
2. Green pilot lamp
3. Fixation - wall-mounter rail
4. Fixation - top mounting brackets
5. Fixation - bottom spacer part

Specification

Model	Version	Bottom grill mm	Voltage V	Loading kW	Fuse A	Weight kgs		Shipping volume m³
						net	gross	
VSE-SM	table top	650 x 400	400 3~50 440 3~60	4.2	10	50	55	0.210
VSE-WM	wall-mounted							

Subject to changes without notice.

Salamander, electric

Model SEA 65T

- STAINLESS STEEL
- RAPID START
- 2 TEMPERATURE INDEPENDED ZONES
- SHORT HEATING UP TIME
- ENERGY SAVING
- EASY, FLEXIBLE INSTALLATION
- IP22 WATER PROTECTION CLASS
- EASY TO CLEAN

Salamander SEA 65T is the perfect appliance for grilling and gratin-baking dishes, warming up the food and plates.
The salamanders works with irradiation coming from a high temperature heating source located in the top of the unit and is equipped with a device which allows vertical movement of the radiant plate. Both sides of the salamander are open for ease of use and rapid cooling.
The salamander is equipped with an easy to remove large cooking grid made of chrome steel and extractable drip tray with removable lock for easy cleaning.

The unit is provided with 2 independent infrared heating zones with separate control. The signal lamps, one for each zone, indicate when the heat is on. The heating elements will turn on automatically as soon as the temperature sinks below the chosen temperature value and will turn off whenever the temperature reaches its selected value. On the setting " ∞ " the heating elements are continuously on the highest temperature.
The salamander is available as a table top model or as a wall mounted model. Supporting brackets for respective model are a part of the delivery.
For further specifications, please see overleaf.

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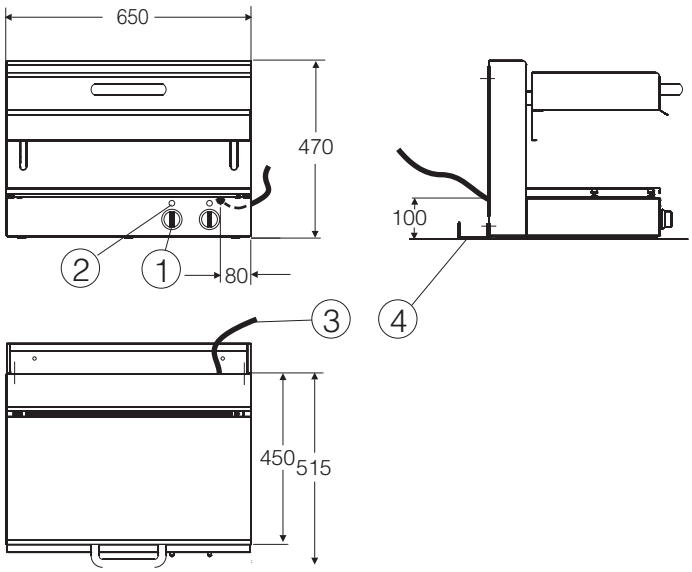
Exclusive Sales of
Electrolux *Marine Equipment*

3-862
DOC. NO. 3-862L
EDITION 1 11.09

SALAMANDER, ELECTRIC

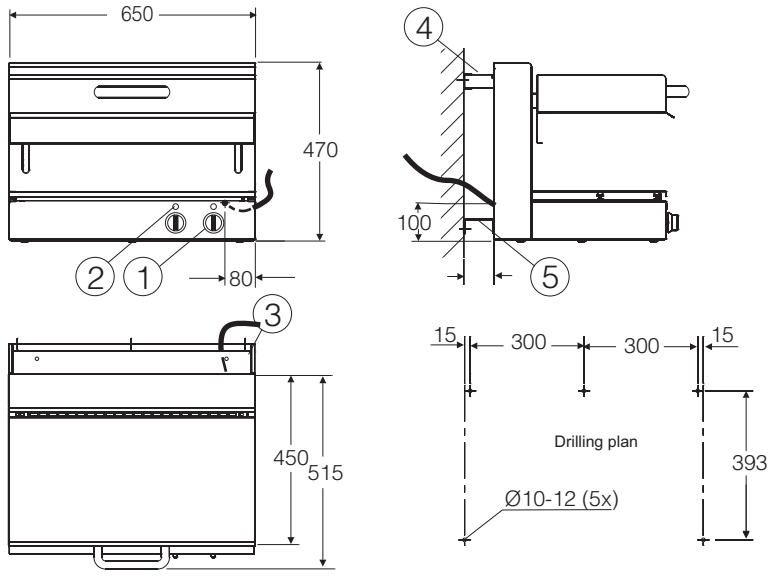
Scale 1:20
Dimensions mm

Model SEA 65T, table top model



1. Energy regulator
2. Signal lamp
3. Electrical connection
4. Fixation bracket

Model SEA 65T, wall model



1. Energy regulator
2. Signal lamp
3. Electrical connection
4. Upper supporting brackets
5. Lower supporting brackets

Specification

Model	Version	Voltage V	Loading kW	Fuse A	Weight kgs		Shipping volume m³
					net	gross	
SEA 65T	table top or wall mounted	400 3~50 440 3~60	4.0	10	45	54	0.235

Installation:
In order to connect the appliance to its power supply, the power supply cable should be provided with a earth plug suitable to the absorbed load. Between main socket and electric supply line is necessary to insert an automatic suitable circuit breaker.

Subject to change without notice.

Toasters, el

Model 511 08

- HEAVY DUTY DESIGN
- BONDED EPOXY PAINT OR STAINLESS STEEL
- PROTECTED HEATING ELEMENTS
- AUTOMATIC TOASTING
- HIGH CAPACITY
- CRUMB TRAY

Robust handmade toasters in two versions: with a stainless steel top and white epoxy polyester powder paint electrostatically bonded to the metal body, or in stainless steel. The toasters are equipped with well protected heating elements of a longlife type. Toasting process is controlled by a reliable timer, neon indicator lamp and slice selector, providing all the control necessary for perfect results.
The high electric loading and a choice of two, four or six slices each load, offer high roasting capacity.

The toasters switch off at the end of each cycle, but the toast, sandwich or bun remains warm in the machine until taken out.
All models are provided with a pull-out crumb tray for easy and convenient cleaning. The feet are of non-scratching material.
For further specifications of the different models, please see overleaf.

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Exclusive Sales of
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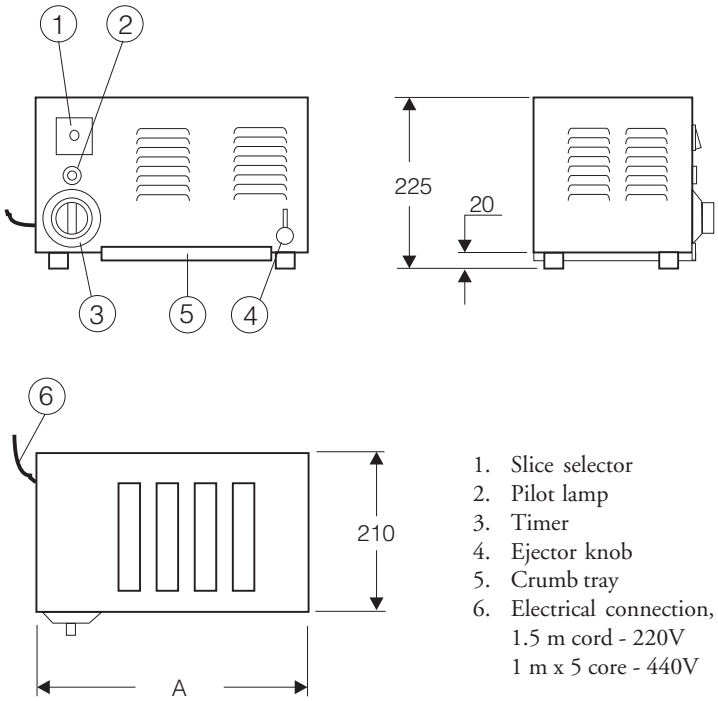
3-980
DOC.NO. 3-980L
EDITION 14 03.10

TOASTERS

Scale 1:10
Dimensions mm



1. Slice selector
2. Pilot lamp
3. Timer
4. Ejector knob
5. Crumb tray
6. Electrical connection,
   1.5 m cord - 220V
   1 m x 5 core - 440V

Model 51108

Specifications

Model	Execution	Dimension mm	No of slots	Capacity		Voltage V	Loading kW	Fuse A	Weight kgs		Shipping volume m³
		A		slices per load	approx. max slices/h				net	gross	
51108	white epoxy	360	4	2 or 4	160	230 1~50/60	2.3	10	6	7	0.030
51108S	stainless steel	370									
51109W	white epoxy	440	6	2, 4 or 6	240	440 3~60 400 3~50	3.3	16	7	8	0.400
511093	stainless steel	460						6			
51109S						230 1~50/60		10			

Installation:
The toaster can be left free standing on the table top. In the event of the ship being submitted to heavy rolling, increased security can be added by mounting cornerpieces of metal in the table to keep it positioned.

Subject to changes without notice.

LOIPART

Toasters, conveyor type

Model TQ-400

Model 16 94 90

- HEAVY DUTY, RELIABLE CONSTRUCTION
- HORIZONTAL/VERTICAL TYPE
- STAINLESS STEEL
- HIGH CAPACITY
- THERMOSTAT OR ELECTRONIC CONTROL
- FOR LONG LIFE USE
- PERFECT TOASTING

These heavy duty toasters of conveyor type are made of stainless steel and have a smooth surfaced exterior in a polished finish.
The reliable motor and gear unit in combination with a heavy duty chain mean a trouble-free and smooth carrier rotation.
Metal sheathed, long-life heating elements and carefully designed, heated toast storage area secure a high capacity.
The precisely controlled heating and the step-less variable conveyor speed device offer a perfect toasting result of any sliced bread.
The toaster of horizontal type with electronically controlled heating elements allows front or rear discharge and is equipped with a toast collector pan, removable feed ramp and crumb tray.
A 1.8 m cord with plug is also included in the supply.
The toasters of vertical type with thermostatically controlled heating have three removable loading baskets and manual advance, which allows rotation of the conveyor and baskets without energizing the toaster.
A 1.2 m cord with plug is also included in the supply.
For further specifications of the models, please see overleaf.

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Exclusive Sales of
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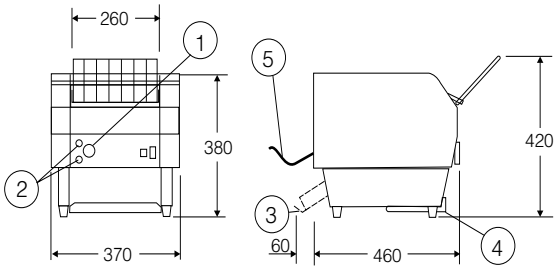
3-987
DOC. NO. 3-987L
EDITION 3 07.08

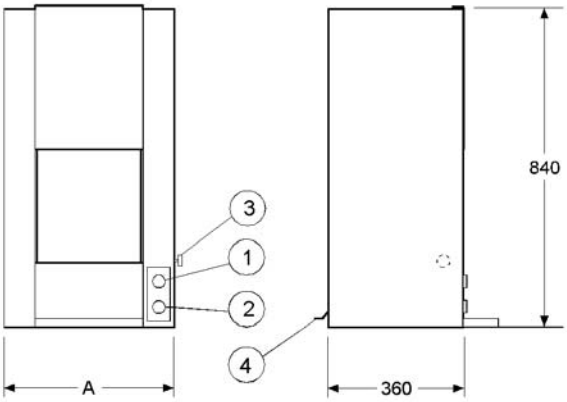
TOASTERS, CONVEYOR TYPE

Scale 1:20
Dimensions mm



1. Speed control
2. Toasting controls
3. Alternative rear discharge
4. Front discharge
5. Electrical connection, 1.8 m cord

Model TQ400



1. Speed control
2. Toast selector
3. Manual advance
4. Electrical connectiol, 1.2 m cord

Model16 94 90, 16 94 91

Specifications

Model	Type	Capacity slices/hour	Dimension A mm	Voltage V	Max amps in phase	Loading kW	Weight kgs		Shipping volume m³
							net	gross	
TQ-400	TQ-400	360	-	230 1~50/60	7.6	1.8	19	22	0.100
16 94 90	TK 72	720	450	230 1~50 230 1~60	17.4	4.0	30	35	0.230
16 94 91	TK 100	1000	560		21.7	5.0	38	43	0.290

INSTALLATION
MECHANICAL:
Locate the toaster in an area convenient for proper counter height and in accordance with traffic patterns. The toasters are top vented, reserve appr. 300 mm free space above. Do not place toaster in an area that restricts air flow around the motor compartment, not near greasy and hot equipment like deep fat fryers,grills and similar.
Secure the unit to table top.
ELECTRICAL:
Cord is located in lower back part of unit. Change if necessary standard delivered plug to follow ship´s code.

Subject to changes without notice.

Bread toaster 2234

Model 2234

- AUTOMATIC TOASTING
- ELECTRONIC TIMER
- SIX SETTINGS OF TOASTING
- 4 SLICES CAPACITY
- THICK AND THIN FUNCTION
- HIGH RISE FUNCTION
- STOP BUTTON
- EXTENSIBLE CRUMB TRAY

This automatic toaster is equipped with well protected heating elements of a long-life type and balanced toast chamber for perfect and even browning.
The outer housing is made of brushed stainless steel with heat insulated long sides.
"Thick and thin function" means that he metal grids are automatically adjusted to the size of the bread so that the bread slices get evenly toasted.
An electronic timer with six settings of toasting provide consistent toasting at just the level you prefer. The toaster is provided with a stop button which allows to stop the toasting action at any time for convenience and safety.
"High rise function" makes it easier to grab the bread from the toaster when it is ready. An extensible crumb tray in the bottom makes it easy to remove crumbs from the toaster.
The toaster is delivered with an earthed 0,65 m electric cord with plug.
For further specifications, please see overleaf.

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3-994
DOC. NO. 3-994L
EDITION 1 04.08

BREAD TOASTER 2234

Specification

Model	Max slices per load	Dimensions mm			Voltage	Loading kW	Max amps in phase	Weight kgs		Shipping volume m³
		L	W	H				net	gross	
2234	4	412	166	192	220-240 1~50/60	1.3	5.7	1.9	2	0.015

Subject to changes without notice.